

嘉官晉爵

漢和大拼盤
House Special Cold & Hot Seafood Platter

二熱葷
2 Hot Appetizers
杏香百花釀蟹掛
Deep Fried Crab Claws stuffed w/ Shrimp Paste coated w/ Almond Flakes
黃金帶子拼象拔蚌
Sautéed Fresh Geoducks served w/ Deep Fried Scallops

紅燒蟹柳大裙翅
Braised Superior Shark's Fin w/ Fresh Crab Meat

玉簪龍蝦球
Sautéed Fresh Lobster meat w/ Vegetable

蟾皇三頭青邊鮑魚
Braised Extra Large Abalone in Oyster Sauce

馳名紅燒乳鴿
World Famous Roasted Squabs

荷香古法蒸海上鮮
Steamed Fresh Fish w/ Shredded Pork & Mushroom on Lotus Leaf

富豪炒飯
Special "Exotic" Seafood Fried Rice

高湯鮮蝦水餃
Fresh Shrimp Dumplings in Soup

冰花燉燕窩
Double Boiled Bird's Nest Soup

精美生果拼盤
Seasonal Fresh Fruit Platter

足
十
位
用

特價
\$1688

金玉滿堂

海皇一品大拼盤
House Special Seafood Platter

二熱葷
2 Hot Appetizers
燒雲腿拼川式帶子
Deep Fried Chinese Style Preserved Ham Served w/ Fresh Scallop in Szechuan Sauce
翠荷象拔蚌
Sautéed Fresh Geoduck w/ Snow Pea

紅燒蟹柳大鮑翅
Braised Shark's Fin w/ Fresh Crab Meat

花彫蛋白蒸龍蝦
Steamed Fresh Lobster w/ Chinese Wine & Egg White

蟾皇四頭青邊鮑魚
Braised Large Whole Abalone in Oyster Sauce

馳名紅燒乳鴿
World Famous Roasted Squabs

清蒸海上鮮
Steamed Fresh Fish

鮮蟹肉瑤柱炒飯
Fried Rice w/ Fresh Crab Meat & Dried Scallop

高湯鮮蝦水餃
Fresh Shrimp Dumplings in Soup

紅蓮燉雪蛤
Double Boiled Hasma w/ Date & Lotus Seed

精美生果拼盤
Seasonal Fresh Fruit Platter

足
十
位
用

特價
\$888

財運亨通

特式金蟾大拼盤
Seasonal Gold-Out Platter

二熱葷
2 Hot Appetizers
百花釀蟹掛
Deep Fried Crab Claw stuffed with Shrimp Paste
翡翠蝦球象拔蚌
Sautéed Fresh Geoduck & Prawns with Vegetables

紅燒大鮑翅
Braised Shark's Fin Soup

上湯焗龍蝦
Sautéed Fresh Lobster in Superior Stock Sauce

玉樹麒麟鮑雨
Steamed Sliced Abalone with Chinese Ham & Mushroom

馳名紅燒乳鴿
World Famous Roasted Squabs

清蒸海上鮮
Steamed Fresh Fish

彩虹海鮮炒飯
Rainbow Seafood Fried Rice

金菇瑤柱炆伊麵
Yee Fu Noodle w/ Enoki Mushroom & Dried Scallop

薑汁芝麻湯丸
Sesame Ball in Ginger Soup

西米燉布甸
Baked Tapioca Pudding

足
十
位
用

特價
\$688

各式蓋飯

1泡椒魚片飯.....	\$ 4.50
2青豆蝦仁飯.....	\$4.50
3蕃茄絲瓜飯.....	\$4.50
4家常牛肉飯.....	\$4.50
5公保雞丁飯.....	\$4.50
6魚香肉絲飯.....	\$4.50
7肝腰合炒蓋飯.....	\$4.50
8魚香茄子飯.....	\$4.50
9酸菜肚片飯.....	\$4.50
10螞蟻上樹飯.....	\$4.50
11回鍋肉飯.....	\$4.50

APPETIZERS

SATE
Choice of Beef, Chicken or Pork on the Skewers
* TOO MUN PLA The Most Famous Thai Dish
Minced King Fish Dressed with Thai Curry, Fried and
Served with Cucumber Served Small Large
EGG ROLLS.....

SALAD

THAI SALAD.....
Green Salad with Thai Dressing

SOUPS

* TOM YAM KOONG..... Small Large
Onion Shrimp Soup, Seasoned with Lime Juice,
Lemon Grass and Chili
* GAI TOM KA.....
Chicken in Coconut Cream Soup with Lime Juice
Celery and Chili
* TOM YAM GAI.....
Clear Chicken Soup, Seasoned with Lime Juice,
Lemon Grass and Chili
GANG CHUD WOOD SEN.....
Ground Pork and Bean Threads Soup with
Mushroom
GANG CHUD NEAU PAD.....
Clear King Crabmeat with Mushroom and Green
Onion

CHICKEN

GAI YANG.....
Pepper and Garlic with Curry
GAI PAD NOR MAI.....
Skirted Chicken with Bamboo Shoot, Mushroom
GAI PAD KING.....
Skirted Chicken with Ginger, Dry Mushroom
GAI TOA DANG.....
Skirted Chicken with Port Wine Sauce
PRAW WARM GAI.....
Sweet and Sour Chicken
GAI PAD PAK.....
Skirted Chicken with Chinese Vegetable
* GAI PAD BAI GRA PROU.....
Skirted Chicken with Basil and Chili
GAI PAD YORD KAW PAD.....
Skirted Chicken with Dairy Corn
* GAI PAD PED.....
Skirted Chicken with Thai Hot Curry
* GAI PAD PRIK.....
Skirted Chicken with Chili, Onion
* GAI TOO LAD PRIK.....
Onion Fried Chicken with Che Sauce

PORK

MOO TOD.....
Skirted Pork with Garlic and Pepper
* MOO PAD PED.....
Skirted Pork with Thai Hot Curry
PRAW WARM MOO.....
Sweet and Sour Pork
* MOO PAD PRIK.....
Skirted Pork with Onion, Chili
MOO PAD PAK.....
Skirted Pork with Chinese Vegetable
* MOO PAD PRIK KING.....
Skirted Pork with Chili Paste and Watercress
* NAM SOD.....
Minced Pork Cooked with Lime Juice, Palmol, Serv-
ed with Green Salad
* YAM KHUN CHANG.....
Sliced Chinese Sausage, Mixed with Cucumber,
Onion, Lime Juice and Chili

BEEF

NEAU TOD.....
Skirted Beef with Pepper and Garlic
* NEAU YANG.....
Barbecued Beef with Thai Sauce
NEAU PAD KUM MON HOY.....
Skirted Beef with Mushroom, Green Onion and
Onion Sauce
NEAU PAD NOR MAI.....
Skirted Beef with Bamboo Shoot, Mushroom &
Green Onion
* NEAU PAD PED.....
Skirted Beef with Thai Curry
* NEAU PAD PRIK.....
Skirted Beef with Chili and Onion
* PRA NEAU.....
Skirted Beef with Ginger
NEAU PAD KING.....
Skirted Beef with Basil and Chili
* NEAU PAD BAI GRA PROU.....
Skirted Beef with Basil and Chili
PRAW WARM NEAU.....
Sweet and Sour Beef
* LARB NEAU.....
Ground Beef Mixed with Mint Leaves, Lime Juice,
Served with Green Vegetable
NEAU PAD KANA.....
Skirted Beef with Broccoli
* YAM NEAU Sliced of Beef Mixed with
Cucumber, Onion, Chili, Peas & Aonori

SEA FOOD

BANGKOK SEA FOOD.....
Shrimp, King Crabmeat, Scallops, Squid, Bean
Threads and Chinese Vegetable
* SCALLOP.....
Scampi with Thai Hot Curry
PAD TOA NGOK.....
Shrimp, Pork, Bean Sprout and Bean Cakes
MEE KROB.....
Crab Noodle with Shrimp
FRIED BEANCURD.....
Special Shrimp & Sea Sauce and Shrimp
* KOONG PAD PED.....
Shrimp with Thai Hot Curry
KOONG TOD.....
Skirted Shrimp with Garlic and Pepper
KOONG PAD NOR MAI.....
Skirted Shrimp with Bamboo Shoot, Mushroom &
Green Onion
* PRA KOONG.....
Shrimp with Onion, Chili, Lemon Grass and Lime
Juice
KOONG PAD PAK.....
Skirted Shrimp with Chinese Vegetable
KOONG PAD KAW PAD.....
Skirted Shrimp with Sweet Corn
PRAW WARM KOONG.....
Sweet and Sour Shrimp
KOONG PAD WOOD SEN.....
Skirted Shrimp with Bean Threads, Mushroom,
Green Onion and Eggs
PLA JAIN.....
Fried Flounder and Garnished with Shredded Pork
Mushroom and Ginger
PLA TOD.....
Fried Flounder with Garlic and Pepper
* PLA LAD PRIK.....
Fried Flounder Topped with Chili Sauce
PRAW WARM PLA.....
Sweet and Sour Flounder
* PRA PLA MUG.....
Squid with Onion, Lime Juice with Chili
PLA MUG PAD PAK.....
Skirted Squid with Chinese Vegetable
GOB TOD.....
Skirted Frog's Legs with Garlic and Pepper
* GOB PAD BAI GRA PROU.....
Skirted Frog's Legs with Basil and Chili
* GOB PAD PED.....
Skirted Frog's Legs with Thai Hot Curry

* Hot And Spicy

ASK FOR OUR WINELIST

NOODLES

BA ME PAD.....
Egg Noodle Topped with King Crabmeat & Chinese
Vegetable
BA ME MOODANG.....
Egg Noodle Topped with Roast Pork & Chinese
Vegetable
* PAD THAI.....
Rice Stick Noodles Fried with Bean Sprout, Shrimp
and Egg
PAD SEA ALL.....
Skirted Rice Noodle with Broccoli, Egg and Choice
of Beef, Pork, Chicken
LARD NA.....
Skirted Rice Noodle Topped with Broccoli and
Greeny, Choice of Beef, Pork, Chicken

FRIED RICE

KAW PAD.....
Fried Rice Thai Style with Egg, Tomato, Choice of
Beef, Chicken or Roast Pork
KAW PAD KOONG.....
Fried Rice with Shrimp
KAW PAD PAD.....
Fried Rice with King Crabmeat

Dessert, See Our Special Everyday.

BEVERAGES

Coffee, Tea.....
Pepsi, 7-Up.....

BEER

Domestic.....
Thai Beer..... Imported



menu

APPETIZERS	
Orange Juice	Fruit Dip
Tomato or Pineapple	Stewed Fruits
Prune or Grapefruit	Shrimp Cocktail
Half Grapefruit in season	Cantaloupe, in season
Soup	Oyster Stew, in season

EGGS AND OMELETS	
FRIED IN BUTTER	
2 Eggs, any style	Ham or Bacon Omelet
Ham or Bacon and Eggs	Jelly or Cheese Omelet
Sausage and Eggs	Western Omelet
Served with Toast, Strawberry Jam or Marmalade	

FROM THE GRIDDLE	
Wheat Cakes and Maple Syrup	French Toast, Maple Syrup
Wheat Cakes and 2 Eggs	French Toast, Ham or Bacon
Wheat Cakes and Ham or Bacon	French Toast and Sausage
Wheat Cakes and Sausage	Stone Frits, like Gah

BEEF BAR-B-QUE SERVED ON TOASTED BUN w/ french fried potatoes	
--	--

HOT SANDWICHES	
Served with potato and vegetable	
Hot Roast Beef	Hot Turkey

SANDWICHES	
Frankfurter	Cube Steak
American Cheese	Grilled Cheese
Fried Egg	w/ Ham or Bacon
Egg and Cheese	Swiss Cheese
Ham or Bacon and Egg	w/ Pine
Western Egg	Ham and American
Cream Cheese and Jelly	Hamburger
Lettuce and Tomato	Chesburger
Sliced Chicken	Roast Beef
Peanut Butter and Jelly	Bacon, Lettuce and Tomato
	Chicken Salad

3-DECKER SANDWICHES	
Sliced Turkey, Bacon, Lettuce, Tomato, Dressing	
Chicken Salad, Bacon, Lettuce, Tomato	
Sliced Turkey, Swiss Cheese, Lettuce, Tomato, Dressing	

CHOPPED SIRLOIN STEAK w/ onions, potatoes, vegetable	DELUXE HAMBURGER served on toasted bun, French fried potatoes, cole slaw
---	---

ALL ITEMS ON OUR MENU PUT UP TO TAKE OUT

STEAKS Choice Aged	
Served with french fries, potatoes and cole slaw	
Delmonico Steaks	Club Steaks

SEAFOODS	
Served with french fried potatoes and cole slaw	
Fatall Shrimp, Fried	Lobster Tails
Fried Oysters	Deep Sea Scallop
Fried Filet of Sole	Haddock, Fried
Served with Lemon, Tarter Sauce or Cocktail Sauce	

SALADS	
Served with Rolls and Butter	
Chef's Salad	Potato Salad
Cottage Cheese w/ Pineapple	Fruit Salad w/ Cream Dressing

OPEN STEAK SANDWICH French fried potatoes chef's salad	BROILED PORK CHOPS [2] with apple sauce vegetables and potatoes
---	--

ROLLS AND TOAST	
2 Muffins, Home Made	Dry or Buttered Toast
Hard Roll	Milk Toast
Cinnamon Toast	Hot or Cold Cereal w/ milk

DESSERTS	
Cake	Cream Pies
Fruit Pies	Dutch Pastry
a la mode	Dish Ice Cream
with cheese	Watermelon, in season
Shortcake, in season	Sundries, Pies
Rice, Chocolate Pudding	with whipped cream
Jello, Whipped Cream	with nuts

BEVERAGES	
Coffee	Tea, by the pot
by the pot	Poultion or Sanka
Milk	Chocolate
Buttermilk	Hot Chocolate
Container of Coffee	with milk
Pop	Malted Milks
Flats	Milk Shakes

ICE CREAM IN PINTS and QUARTS -- TO TAKE OUT

* Monday-Friday Not Valid On Public Holiday
三菜一湯 Any 3 Main Courses
\$ 16.95 With Soup & Rice \$ 16.95 Only
每加一菜加\$5.00元 Additional Main Courses Add \$ 5.00

- | | |
|-----------|---|
| 1. 豉汁腰花 | Shitaki Mushroom in Black Bean Sauce |
| 2. 左宗雞 | General Tso's Veg. Chicken |
| 3. 宮保雞丁 | Kung-Po Veg. Chicken |
| 4. 陳皮牛肉 | Orange Flavored Beef |
| 5. 魚片小炒 | Sliced Veg. Fish w. Mixed Vegetables |
| 6. 翡翠鱸片 | Shredded Shitaki Mushroom w. Broccoli |
| 7. 沙茶雙魷 | Vegi Squid With Satee Sauce |
| 8. 玉樹牛柳 | Veg. Beef with Chinese Broccoli |
| 9. 芝麻牛肉 | Sesame Veg. Beef |
| 10. 辣椒肉絲 | Shredded Veg. Meat w. Hot Green Pepper |
| 11. 京醬肉絲 | Shredded Veg. Meat w. Peking Sauce |
| 12. 京都肉排 | Veg. Meat Chop's Peking Style |
| 13. 甜酸排骨 | Sweet and Sour Veg. Ribs |
| 14. 陳皮素雞 | Orange Flavored Veg. Chicken |
| 15. 甜酸素雞 | Sweet and Sour Veg. Chicken |
| 16. 腰果雞丁 | Chicken with Cashew Nut |
| 17. 紅燒豆腐 | Braised Bean Curd with Vegetables |
| 18. 麻婆豆腐 | Diced Bean Curd Sezchuan Style |
| 19. 姜茸唐芥蘭 | Stir Fried Chinese Broccoli w. Ginger Sauce |
| 20. 清炒菠菜 | Sauteed Spinach |
| 21. 紅燒獅子頭 | Braised Meat Ball with Bok Choy |
| 22. 炒雜菜 | Sauteed Mixed Vegetables |
| 23. 椒鹽石螺 | Crispy Mushroom with Salt and Pepper |

CATFISH STEAKS & COUNTRY FRIED CHICKEN "All You Can Eat" Here! We Serve Only Fresh Water Catfish From Arkansas River, Largest in World! 4.95 Per Person Chef's Plate — \$35 Children Under Six Years Eat Free Catfish or Chicken with Any Large Omelet Only	"ALL YOU CAN EAT" CATFISH FILLETS Per Person — \$35 Another New Feature Item Has Been Added for Your Dining Pleasure FRIED SHRIMP "ALL YOU CAN EAT" Here! 7.85 Per Person
"ALL YOU CAN EAT" WHOLE BABY CATFISH \$35 Per Person	CREATE YOUR OWN PLATTER Choose Three Different Entrees From the Following to Create Your Favorite Combination Catfish - Fried Flounder - Fried Oyster - Fried Shrimp - Fried Red Snapper Fried Stuffed Shrimp Fried Stuffed Crab Fried Fried Legs All You Can Eat — \$85
SPECIAL Wednesday & Thursday "ALL YOU CAN EAT" OYSTERS Fresh From Louisiana Daily 7.95 — Per Person	
"ALL YOU CAN EAT" FRIED RED SNAPPER FILLET 8.95	BROILED RED SNAPPER FILLET 8.95

U.S. Choice Steaks

T-BONE STEAK, 16 oz.	8.95
<small>* One of America's Favorite Steaks "Round the World" Big and Tasty</small>	
CHOPPED SIRLOIN, 8 oz.	4.95
TOP SIRLOIN STEAK	6.95
CHICKEN FRIED STEAK	4.95
<small>with Cream Gravy and Seasoned All Orders Include Hash, Potatoes, Cole Slaw, French Fries or Baked Potatoes and One Seasoned Fresh Green Tomato in a "Top to Tail" Sauce</small>	

Luncheon Suggestions

<small>Monday thru Saturday Served 11:00 A.M. - 3:00 P.M.</small>			
ISH SANDWICH	2.95	FLOUNDER FILLETS	2.95
CHICKEN FRIED STEAK	2.95	FROG LEGS	2.95
HAMBURGER PLATTER	2.95	CATFISH PLATTER	2.95
STEAK SANDWICH	2.95	STUFFED SHRIMP PLATTER	2.50
CHOPPED SIRLOIN	2.95	SHRIMP PLATTER	3.50
SMALL STUFFED CRAB PLATTER	2.95	OYSTER	1.50
DEEP FRIED RED SNAPPER	3.50	CHICKEN	2.95
DEEP SEA SCALLOPS	3.50	GUMBO	2.95

Please We Suggest Begin with Pickle Shrimp

Beverages

Coffee	.25	Hot Tea	.25	Soft Drinks	.25
Beer	.25	Wine	.25	Non-Alcoholic	.25

<small>All Lunches and Main Entrees Include Hash, Potatoes, Cole Slaw, French Fries and One Seasoned Baked Green Tomato, or a "Top to Tail" Sauce</small>	
Fresh Gulf Seafood	
THE HUNGRY FISHERMAN'S PLATTER	7.95
<small>a Delicate Assortment of All Seafoods and a Portion of Gumbo — Big "Fish" Feast!</small>	
STUFFED SHRIMP PLATTER	5.95
<small>Choose Gulf Shrimp, Stuffed with Our Special Crabmeat Dressing</small>	
SEAFOOD LOVER'S DELIGHT	6.95
<small>Deluxe Seafood Platter a Medley of Fresh Fried Seafoods, Oysters, Shrimp, Stuffed Deviled Crab, Fried Fish and a Portion of Gumbo</small>	
DEEP FRIED FILLET FLOUNDER	4.95
<small>A Real Treat! Dipped in Juicy, Rich, Creamy Sauce</small>	
SHRIMP SCAMPI	6.95
<small>Sautéed in Garlic Butter — Real Seafood Delicacy!</small>	
MEXICAN STYLE SHRIMP	6.95
<small>Fresh Shrimp Sautéed with Tomatoes and Peppers "Hot and Spicy"</small>	
STUFFED DEVILED CRAB PLATTER	5.95
<small>with Our Own Special Crabmeat Seasoning and a Portion of Gumbo</small>	
LOUISIANA FROG LEGS	6.50
<small>Sautéed in Garlic Butter</small>	
FRIED FROG LEGS	6.50
<small>with Our Own Special Crabmeat Seasoning and a Portion of Gumbo</small>	
FRIED JUMBO SELECT OYSTERS	5.95
<small>We Serve Only Government Inspected Select Oysters, Fresh From Louisiana Daily</small>	
FRESH GULF FRIED SHRIMP	6.95
<small>Our Shrimp Are so Good, They are Puffed Up with Pride! Dipped in Our Own Batter, a Family Recipe, it's Really Good</small>	
FRIED FRESH GULF TROUT FILLET	5.95
BROILED GULF TROUT ALMONDINE	5.95
BARBECUE SHRIMP	6.95
<small>Sautéed in a Spicy Sauce, "The Real Way"</small>	
BOILED SHRIMP	6.95
DEEP SEA SCALLOPS	6.95
ALASKAN CRAB PLATTER	10.95
<small>A Luncheon Entree in Dressing</small>	
Side Orders	
<small>Golden Brown Onion Rings</small>75
<small>Stuffed Potatoes</small>75

BREAKFAST SPECIALTIES

BREAKFAST SPECIAL		BREAKFAST BURRITO	
Choice of Ham, Bacon, or Sausage, with Biscuit and Gravy, Two Country Fresh Eggs, and Hash Brown Potatoes.		Two Scrambled Eggs, with Hash Brown Potatoes, Wrapped in a Tortilla and Smothered with Green Chili and Cheese.	
4.15		3.45	
With Ham, Beef, Bacon or Sausage.		3.95	
HUNGARY RANCHER		HUEVOS RANCHEROS	
Three Pancakes, Two Eggs, Hash Brown Potatoes with Ham, Bacon, or Sausage.		Two Country Fresh Eggs, with Beans and Hash Brown Potatoes, Smothered with Green Chili. Served with Two Tortillas.	
4.65		3.55	
JUNIOR RANCHER		HUEVOS EL PASO	
Two Pancakes, Two Eggs, Hash Brown Potatoes with Ham, Bacon, or Sausage.		A Generous Portion of Green Peppers, Onions, and Hash Brown Potatoes Smothered With Green Chili and Cheese and Topped Off With Two Country Fresh Eggs. Served with Tortillas.	
4.35		3.65	
STEAK & EGGS		GREEK BREAKFAST SPECIAL	
Sirloin Steak, Cooked as Desired, with Two Country Fresh Eggs, Hash Brown Potatoes, and Toast.		Two Country Fresh Eggs on a Layer of Greek Hash Brown Potatoes with Cheese and Topped Off with a Strip of Bacon, and Toast.	
4.95		3.65	
PORK CHOPS & EGGS		GYROS OR SOUVLAKI & EGGS	
Two Lean Pork Chops, Grilled to Perfection, with Two Country Fresh Eggs, Hash Brown Potatoes, and Toast		Gyros or Souvlaki served With Two Country Fresh Eggs, Hash Brown Potatoes, and Pita Bread.	
4.45		5.35	
GROUND CHUCK STEAK & EGGS		GERMAN SAUSAGE & EGGS	
Ground Chuck Steak, Grilled as Desired, with Two Country Fresh Eggs, Hash Brown Potatoes, and Toast.		German Sausage with Two Country Fresh Eggs, Hash Brown Potatoes, and Toast.	
4.35		4.35	
CHICKEN FRIED STEAK & EGGS		POISH SAUSAGE & EGGS	
Chicken Fried Steak Smothered with Country Gravy, With Two Country Fresh Eggs, Hash Brown Potatoes, and Toast.		Polish Sausage with Two Country Fresh Eggs, Hash Brown Potatoes, and Toast.	
4.45		4.45	
COMBO SPECIAL		IRISH SAUSAGE & EGGS	
Two pieces of Bacon, Two pieces of link Sausage, Two Country Fresh Eggs, with Biscuit and Gravy.		Irish Sausage with Two Country Fresh Eggs, Hash Brown Potatoes, and Toast.	
3.65		4.35	
BISCUITS AND GRAVY		HAM, BACON, OR SAUSAGE & EGGS	
Two Biscuits Topped with Biscuit Gravy.		Choice of Ham, Bacon, or Sausage, Two Country Fresh Eggs, Hash Brown Potatoes, and Toast.	
1.95		3.55	
TWO EGGS		With One Egg.	
2.25		3.25	
With One Egg.			
1.95			

OMELETTES

RANCH HOUSE OMELETTE		FOUR WAY OMELETTE	
With Ham, Cheese, Mushrooms, Green Peppers, Onions, and Topped with More Cheese and Smothered in Green Chili. Served with Hash Brown Potatoes, and Toast.		With Chopped Link Sausage, Ham, Bacon, Country Sausages, Green Peppers, Onions, Mushrooms, Cheese, and Special Seasonings and Topped with One Slice of Bacon and Greek Hash Brown Potatoes and Toast.	
4.95		4.95	
SPANISH OMELETTE		MUSHROOM & CHEESE OMELETTE	
A Generous Portion of Diced Ham, Chili Peppers, and Onions, Smothered in Green Chili. Served with Hash Brown Potatoes, and Toast.		A Combination of Mushrooms and Cheese. Served with Hash Brown Potatoes, and Toast.	
4.25		4.45	
HAM, BACON OR SAUSAGE OMELETTE		VEGETABLE OMELETTE	
A Generous Portion of Diced Meat. Served with Hash Brown Potatoes and Toast.		A Generous Portion of Green Peppers, Onions, Mushrooms, Tomatoes, and Swiss Cheese. Served with Hash Brown Potatoes, and Toast.	
3.95		4.45	
With Cheese.			
4.25			
WESTERN OMELETTE		BURRITO OMELETTE	
A Generous Portion of Fresh Green Peppers, Onions, and Ham. Served with Hash Brown Potatoes, and Toast.		An Omelette With Green Peppers, Onions, and Ham Wrapped in a Large Flour Tortilla and smothered with Green Chili and Cheese. Served with Tortilla.	
4.15		4.45	
With Cheese.			
4.35			

FRENCH TOAST

French Toast with Ham, Bacon or Sausage.	3.55
French Toast with Two Country Fresh Eggs.	3.45
French Toast - Six Delicious Pieces.	2.95
Three Golden Brown Pancakes.	2.45
Two Golden Brown Pancakes.	1.95

Pancakes

PANCAKE SANDWICH - Generous Serving of Diced Ham, with One Scrambled Egg Between Two Golden Brown Pancakes.	3.35
Three Pancakes with Ham, Bacon or Sausage.	3.55
Three Pancakes with Two Country Fresh Eggs.	3.35

For the well-being of our customers, we advise that all eggs be cooked solid.

DINNERS

NEW YORK STRIP STEAK			GYROS OR SOUVLAKI DINNER	
A Tender New York Steak Cooked to your liking.	7.45		Gyros or Souvlaki Served with Pita Bread, French Fries, and a Greek Salad consisting of Feta Cheese, Olives, Tomatoes, Lettuce, Onions, Cucumbers, and Bell Peppers.	5.35
T-BONE STEAK			CHICKEN PARMESAN	
A Real Steak Eater's Meal.	7.35		Served on Spaghetti and Topped with Spaghetti Sauce.	4.95
SIRLOIN STEAK			FRIED CHICKEN	
A choice Top Sirloin Steak Cooked to Perfection.	5.85		Lightly Coated and Deep Fried until Golden Brown and Crispy.	4.65
STEAK & SHRIMP			CHICKEN FRIED CHICKEN	
Sirloin Steak and Three Delicious Shrimp.	7.95		Breaded Chicken Breast, Grilled to Perfection and Smothered with Country Gravy.	4.95
SHRIMP DINNER			CHICKEN FRIED STEAK	
Five Delicious Shrimps, Breaded and Deep Fried.	7.35		Chicken Fried Steak, Deep Fried and Smothered with Country Gravy.	4.50
SHRIMP IN A BASKET			ROAST BEEF DINNER	
Delicious Shrimps, Breaded and Deep Fried.	4.95		Tender Slices of Roast Beef, Topped with Brown Gravy.	4.95
BROILED PORK CHOPS			GROUND CHUCK DINNER	
Two Lean Pork Chops, Broiled to Perfection.	5.50		Lean Ground Beef Cooked to Perfection.	4.55
SPAGHETTI DINNER				
A Generous Serving of Spaghetti with Sauce.	3.85			
With Italian Sausage.	4.75			
LIVER 'N ONIONS				
Tender Beef Liver, Topped with Grilled Onions.	4.45			

Diners are served with Soup or Salad, Choice of Potatoes, Vegetables, and Dinner Roll.
(Except Spaghetti, Chicken Parmesan, Gyros, Shrimp-in-a-Basket, and Souvlaki Dinners).

SOUTH OF THE BORDER

SUPREME COMBINATION PLATE		MEXICAN CHICKEN	
Chimichanga, Chili Relleno, Burrito, Smothered in Green Chili and Cheese.	5.35	Chicken Breast, Smothered in Green Chili and Cheese, Served with Spanish Rice, Beans, and Tortillas.	4.95
SPECIAL COMBINATION PLATE		MEXICAN STEAK	
Chili Relleno, Burrito, Taco, Smothered in Green Chili and Cheese.	4.95	Sirloin Steak, Cooked as Desired, Smothered in Green Chili and Cheese, Served with Spanish Rice, Beans, and Tortillas.	5.45
BURRITO COMBINATION PLATE		CHIMICHANGA PLATE	
Burrito, Taco, Beef Enchilada, Smothered in Green Chili and Cheese.	4.95	Two Chimichangas, Smothered in Green Chili and Cheese, Served with Spanish Rice and Beans.	5.15
BURRITO SUPREME		With One Chimichanga.	3.95
Large Flour Tortilla filled with Sour Cream, Beans, Beef, Onions, and Rice, topped with Green Chili, Melted Cheese, Lettuce and Tomatoes.	4.95	BURRITO PLATE	
TACO PLATE		Two Burritos, Smothered in Green Chili and Cheese.	4.60
Two Beef Tacos, with Spanish Rice and Beans.	3.25	With One Burrito.	5.60
CHILI BOWL		CHILI RELLENO PLATE	
Bowl of Green Chili, Topped with Cheese. Served with Two Tortillas.	1.95	Two Chili Rellenos, Smothered in Green Chili and Cheese, Served with Spanish Rice and Beans.	4.60
		With One Relleno.	3.60

.50 Extra Will Be Added Per Beef Item.

ON THE LITE SIDE

CHEF'S SALAD		CHICKEN BREAST PLATE	
Tossed Green Salad with Ham, Turkey, Cheese, Tomato, and Your Choice of Dressing.	4.15	Marinated Chicken Breast Served with Cottage Cheese, and Sliced Tomatoes.	4.25
GREEK SALAD		LIGHT WATCHER	
Tossed Green Salad with Feta Cheese, Olives, Tomatoes, Onions, Cucumbers, Bell Peppers and Greek Salad Dressing.	4.35	Lean Ground Beef Patty served with Cottage Cheese and Sliced Tomatoes.	3.55

SANDWICHES

PATTY MELT		CLUB HOUSE - TRIPLE DECKER	
Ground Round Patty Grilled on Rye, with Onions and American Cheese.		Three Slices of Toast Piled with Turkey, Ham, Cheese, Lettuce, and Tomato.	
GRILLED CHICKEN BREAST SANDWICH		ITALIAN SAUSAGE	
A Marinated Breast of Chicken Served on a Grilled Bun with Lettuce, Tomato, and Pickles.		Italian Sausage with Sauce Served on a French Roll with Cheese.	
STEAK SANDWICH		BACON, LETTUCE, & TOMATO	
Sirloin Steak Served Open-Faced on Texas Toast.		Always a Traditional Favorite.	
FRENCH DIP		FISH FILLET SANDWICH	
Tender Roast Beef Piled on a French Roll and Served with Au Jus for Dipping.		Served with Lettuce, Tomato, and Onions.	
SOUVLAKI SANDWICH		GRILLED HAM & CHEESE	
Souvlaki Served on Pita Bread, Topped with Tomatoes, Onions, and Tzatziki Sauce.		Sliced Ham with Cheese on your Choice of Bread.	
GYROS SANDWICH		GRILLED CHEESE	
Gyros Served on Pita Bread Topped with Tomatoes, Onions, Tzatziki Sauce.		Nothing Fancy, but a Classic Sandwich just the same.	
		HOT SANDWICHES	
		Hot Hamburger.	
		Hot Beef.	
		Hot Turkey.	

All Sandwiches are Served with French Fries (Except Hot Sandwiches Which are Served with Mashed Potatoes).

BURGERS

MEXICAN BURGER		MUSHROOM & SWISS BURGER	
All Beef Pattie in a Flour Tortillo with Refried Beans and Smotherd with Green Chili and Cheese.		All Beef Pattie Covered with Sautéed Mushrooms and Swiss Cheese with all the trimmings.	
HAMBURGER DELUXE		BACON CHEESEBURGER	
All Beef Pattie Served on Grilled Bun with all the trimmings.		All Beef Pattie Covered with slices of Bacon with all the trimmings.	
Double Hamburger.		Double Bacon Cheeseburger.	
PLAIN BURGER		CHEESEBURGER DELUXE	
All Beef Pattie Served on Grilled Bun with all the trimmings.		All Beef Pattie with Cheese Served on Grilled Bun with all the trimmings.	
With Cheese.		Double Cheeseburger.	

All Burgers are Served with French Fries (Except Plain Burger).

BEVERAGES

Coffee or Tea		Soft Drinks		Sm. .75		Lg. .95	
Decaffeinated Coffee		Milk Shake					
Hot Chocolate		Malt					
Milk		Juices					
Chocolate Milk		Orange, Tomato & Grapefruit		Sm. .85		Lg. 1.20	
		Apple & V-8		Sm. .65		Lg. 1.30	

DESSERTS

Scoop of Ice Cream		Pie or Cake				1.50	
Sundae		With Ice Cream				2.10	

CHILDREN'S SELECTION

10 and under

BREAKFAST		LUNCH AND DINNER	
Three Pancakes and One Link Sausage or One Slice of Bacon and One egg.		1/2 Grilled Cheese Sandwich and French Fries.	
Three Pancakes and One Egg.		Spaghetti with Sauce.	
French Toast with 2 Link sausages.		Taco with Rice.	
		Roast Beef with Mashed Potatoes and Gravy.	

Chinese Full Course Dinners

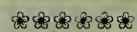
(1) DINNER FOR ONE - <i>R12.50</i>	(4) DINNER FOR TWO <i>R25.00</i>
Wun Tun Soup	Wun Tun Soup
Fried Rice	Hong Kong Chicken
Chop Suey	Fried Rice
Egg Foo Yung	Egg Foo Yung
Hong Kong Chicken	Chow Mein
Chinese Pastries	Chinese Pastries
Chinese Tea	Chinese Tea
<i>R12.50</i>	(for extra person)
(2) DINNER FOR TWO <i>R25.00</i>	(5) DINNER FOR FOUR <i>R50.00</i>
Wun Tun Soup	Chinese Noodle Soup
Egg Foo Yung	Egg Foo Yung
Fried Rice	Fried Rice
Chow Mein	Hong Kong Chicken
Sweet and Sour Pork	Chicken Chow Mein
Chinese Pastries	Chinese Pastries
Chinese Tea	Chinese Tea
<i>R12.50</i>	<i>R12.50</i>
(3) DINNER FOR FOUR <i>R50.00</i>	(6) DINNER FOR SIX <i>R90.00</i>
Golden Soup	Chicken Mushroom Soup
Egg Foo Yung	Spring Roll
Fried Rice	Fried Rice
Sweet and Sour Wun Tun	Sweet and Sour Prawn
Chow Mein	Almond Chicken
Hong Kong Chicken	Chinese Pastries
Chinese Pastries	Chinese Tea
Chinese Tea	<i>R15.00</i>
<i>R12.50</i>	

All extras will be charged for

SPECIAL DINNERS, TO YOUR OWN TASTE, GLADLY PREPARED

Chinese Dishes a la Carte

SOUPS	CHOW MEIN
Soya Beef Soup	Soya Beef Chow Mein (Noodle) <i>R6.50</i>
Wun Tun Soup	Chop Suey Chow Mein <i>R6.00</i>
Golden Soup	Mushroom Chow Mein <i>R6.50</i>
Soya Pork Soup	Soya Pork Chow Mein <i>R6.50</i>
Chicken Noodle Soup	Chicken Liver Chow Mein <i>R6.00</i>
Chicken Liver Soup	Chicken Chow Mein <i>R6.50</i>
Mushroom Soya Pork Soup	Vegetables Chow Mein <i>R5.50</i>
Soya Beef Noodle Soup	Prawn Chow Mein <i>R15.00</i>
Bamboo Chicken Soup	Crisp Noodles (Plain) <i>R3.50</i>
Wun Tun Chicken Soup	Crisp Noodles Chop Suey <i>R6.00</i>
Chicken Mushroom Soup	
Mushroom Soup	
Golden Chicken Soup	CHOP SUEY
Soya Beef Bamboo Soup	Soya Beef Chop Suey <i>R6.50</i>
Chicken Rice Soup	Soya Pork Chop Suey <i>R6.00</i>
Golden Rice Soup	Char Sui Chop Suey <i>R6.00</i>
Soya Beef Rice Soup	Mushroom Chop Suey <i>R6.50</i>
Soya Beef Wun Tun Soup	Vegetables Chop Suey <i>R5.50</i>
FRIED RICE	Chicken Chop Suey <i>R6.00</i>
Chop Suey Fried Rice <i>R5.00</i>	Chicken Liver Chop Suey <i>R6.00</i>
Char Sui Fried Rice	Mushroom Chicken Chop Suey <i>R6.50</i>
Soya Beef Fried Rice	Bamboo Chicken Chop Suey <i>R6.50</i>
Vegetables Fried Rice <i>R4.00</i>	Prawn Chop Suey <i>R13.00</i>
Chicken Fried Rice	Spring Roll <i>R5.50</i>
Mushroom Fried Rice <i>R5.00</i>	GRILLED
Bamboo Fried Rice <i>R6.50</i>	Chicken Grilled (Hong Kong) <i>R6.50</i>
Prawn Fried Rice	Soya Beef Grilled <i>R6.50</i>
EGG FOO YUNG	Soya Pork Grilled <i>R11.00</i>
Beef Foo Yung	Soya Chicken Grilled <i>R6.50</i>
Pork Foo Yung <i>R11.50</i>	Soya Chicken Wings Grilled <i>R6.50</i>
Mushroom Foo Yung <i>R6.50</i>	Chicken Liver Grilled <i>R6.50</i>
Chicken Foo Yung	Prawn Grilled <i>R13.00</i>
Chop Suey Foo Yung <i>R4.50</i>	
Vegetables Foo Yung <i>R4.50</i>	SWEET AND SOUR DISHES
Prawn Foo Yung <i>R6.50</i>	Sweet and Sour Wun Tun <i>R5.00</i>
SOYA STEAK	Sweet and Sour Pork <i>R6.00</i>
Shanghai Steak Mushroom <i>R11.00</i>	Sweet and Sour Chicken <i>R6.50</i>
Soya Pork Steak Mushroom <i>R11.00</i>	Sweet and Sour Prawn <i>R13.00</i>
Canton Steak Mushroom <i>R11.00</i>	
Grilled Steak	



MENU

Family Style Small Plates
An exercise in sharing...

Salad Course

- ~ Spinach with eggs, feta cheese, & bacon with warm bacon dijon dressing
- ~ Tomatoes, Fresh Mozzarella, & Basil

Fish Course

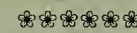
- ~ Blackened Corvina with pineapple- mango relish
- ~ Pan seared Sea Scallop with Prickly Pear over Wilted Spinach
- ~ Angle Hair with Shrimp, Peppers, & Pine Nuts in Garlic-Infused Olive Oil
- ~ Roasted Seasonal Vegetables

Meat Course

- ~ Beef Tenderloin Medallions with Charred Tomato Hollandaise Sauce
- ~ Seared Duck Breast with Big Cherry Concasse over White Bean Cassolet
- ~ Leek & Butternut Squash Risotto
- ~ Grilled Asparagus Spears

Dessert

Help Yourself to house-made
Chocolate Chip Cookies by Monarch. You'll
find the cookies, milk, and coffee on the
tables by the bar!





KIDS MENU

Chicken Strips

French Fries

Peas

Dessert

Help Yourself to house-made
Chocolate Chip Cookies by
Monarch. You'll find the cookies,
milk, and coffee on the tables by
the bar!



Appetizers from Sushu Bar

Cucumber Salad with Sesame Dressing	5.75
Cucumber Wrap with Crab, Shrimp and Ponzu Sauce	11.75
Deep Fried Soft Shell Crab	11.95
Edamame - Boiled Soybean Pods	5.75
Hama Kama - Deep Fried Yellowtail Collar	10.95
Miso Soup	4.25
Sunomono - Vinaigrette Cucumber with Shrimp	6.95
Tataki - Sliced Simmered Albacore with Garlic Sauce	12.95

Sashimi Combination

Sashimi Combination A (6 pieces)	16.95
- Salmon, Tuna and Yellowtail	
Sashimi Combination B (12 pieces)	29.95
- Salmon, Tuna, White Fish and Yellowtail (12 pieces)	
Sashimi Platter - Salmon (5 pieces)	17.25
Sashimi Platter - Tuna (5 pieces)	18.75
Chef's Special Sashimi Platter (24 pieces)	75.00

Rolled Sushi

Alaska Roll - Salmon and Avocado	7.95
Aloha Roll - Tuna, Yellowtail and Salmon on Spicy Tuna	13.95
California Roll - Crab, Avocado, Smelt Roe and Cucumber	9.50
Crunchy Roll - Crunchy Tempura Flakes on California Roll	10.25
Dragon Roll - Eel and Avocado on California Roll	13.50
Jumbo Vegetable Roll	7.95
Kani Roll - Crab	8.50
Kappa Maki - Cucumber	5.95
Las Vegas Roll - Deep Fried Tuna, Salmon, Crab and Yellowtail	13.25
Miso Salmon Roll	11.95
Mega Roll - Squid, Shrimp, Crab and Green Seaweed Flaks	12.25
Nevada Roll - Shrimp, Cucumber and Avocado	8.50
Negihama Roll - Yellowtail with Scallion	7.95
Philadelphia Roll - Cream Cheese, Salmon and Avocado	8.95
Rock & Roll - Eel and Avocado	9.95
Rainbow Roll - Crab, Tuna, Yellowtail and Shrimp	15.50
Salmon Roll - Salmon on Salmon Skin Roll	9.55
Scallop Roll - Scallop, Smelt Roe and Mayonnaise	8.95
Shrimp Tempura Roll	9.95
Spider Roll - Soft Shell Crab	13.55
Spicy California Roll	9.50
Spicy Tuna Roll	8.95
Surf Roll - Yellowtail, Shrimp and Smelt Roe	11.95
Scallop & Unagi Roll - Deep Fried Scallop and Eel	14.75
Tekka Maki - Tuna	7.95
Yum Yum Roll - Crab and Scallop with Mayonnaise	8.95

Nigiri Sushi Combination

Maki Sushi platter (20 pieces)	17.00
- California Roll, Cucumber Roll and Tuna Roll	
Nigiri Sushi Combination A (13 pieces)	25.00
- Eel, Salmon, Shrimp, Smelt Roe, Tuna, White Fish, Yellowtail and Cucumber Roll	
Nigiri Sushi Combination B (14 pieces)	28.00
- Crab, Eel, Egg, Shrimp, Smoke Salmon, Tuna and California Roll	

Nigiri Sushi (2 Pieces Per Order)

Ama Ebi (Sweet Shrimp)	9.50
Ebi (Shrimp)	6.95
Gatlic Tuna	7.50
Hamachi (Yellowtail)	6.95
Shiromi (White Fish)	6.75
Hoki Gai (Surf Clam)	6.95
Ika (Squid)	6.75
Ikura (Salmon Roe)	6.95
Kaibashira- Hotade Gai (Scallop)	6.95
Kani (Crabmeat)	7.95
Maguro (Tuna)	7.50
Masago (Smelt Roe)	6.75
Miru Gai (Giant Clam)	8.95
Saba (Mackerel)	6.95
Shake (Salmon)	6.95
Shiro Maguro (Albacore)	6.95
Smoke Salmon	6.95
Tako (Octopus)	6.95
Tamago (Egg)	4.75
Toro (Fatty Tuna)	Market Price
Unagi (Freshwater Eel)	7.75
Uni (Sea Urchin)	9.95

Sake and Wine

Served Warm	8 oz.
Gekkeikan House	9.00
Shirayuka-Oni-No-Kanabai	13.00
Tokoyama	16.00

Served Chilled	8 oz.	Full
Shirayuki Ginjo (300ml)		19.00
Gekkeikan "Horin"		69.00
Momokawa "Diamond" Junmai Ginjo	9.00	28.00
Momokawa "Pearl" Junmai Nigori Genshu	8.00	26.00
Kubota "Manjyu" Dai Ginjo	55.00	185.00
Koshu Plum Wine	11.00	

Sparkling Wine / Champagne	Glass	Bottle
St. Hilaire Blanquette de Limoux, France	7.00	32.00
Iron Horse Good Luck Cuvée, California	9.50	59.00

White Wine		
Von Simmern Riesling, Germany	8.00	39.00
Zenith Sauvignon Blanc, New Zealand	6.50	32.00
Clement Klur Pinot Gris, France	9.50	47.00
Trimbach Gewurztraminer, France	8.00	40.00
St. Supery Chardonnay, California	9.00	45.00
Montevina White Zinfandel, California	5.00	26.00

Red Wine		
Sanford Pinot Noir, California	10.00	49.00
Trefethen Merlot, California	9.50	47.00
Geyser Peak Cabernet Sauvignon, California	8.00	40.00

Dessert Wine		
Chapoutier Muscat Rivesaltes, France (375ml)	6.00	35.00

Imported Beer		
Asahi Super Dry, Sapporo Draft, Tsing Tao	22 oz.	8.75
	12 oz.	4.75
Heineken, Amstel Light, Becks, Corona Extra	12 oz.	4.75



晚餐 DINNER



Appetizers 頭檔

1. 春卷	Spring Roll (2)	2.95
2. 炸煙肉卷	Shrimp Ball with Bacon (4)	3.50
3. 火鴨沙拉	Roast Pork Salad with Chinese Vinagrette	2.50
4. 煎鍋貼	Pan Fried Dumpling (4)	2.95
5. 蝦餃	Shrimp Dumpling (4)	2.95
6. 燒賣	Shiu Mai (4)	2.95
7. 酸辣湯	Hot & Sour Soup	1.50
8. 龍蝦湯	Lobster Bisque	3.95
9. 煨湯	Simmer Soup	3.95

Entrée 主菜

10. 宮保蝦仁	Shrimp with Hot Pepper Sauce	8.95
11. 蝦龍蝦	Shrimp with Lobster Sauce	8.95
12. 清炒蝦仁	Sautéed Baby Shrimp	8.95
13. 魚香蝦仁	Shrimp with Garlic Sauce	8.95
14. 西蘭花蝦仁	Shrimp with Broccoli	8.95
15. 西蘭花牛肉	Beef with Broccoli	7.95
16. 薑蔥牛肉	Beef with Ginger & Scallions	7.95
17. 蕃茄牛肉	Beef with Tomato	7.95
18. 中式牛肉	Mandarin Beef	7.95
19. 宮保雞柳	Chicken with Hot Pepper Sauce	7.95
20. 豉汁雞柳	Chicken with Black Bean Sauce	7.95
21. 芝麻雞	Sesame Chicken	8.95
22. 左宗雞	General Tso's Chicken	8.95
23. 魚香雞片	Sliced Chicken with Garlic Sauce	7.95
24. 西蘭花雞片	Sliced Chicken with Broccoli	7.95
25. 甜酸雞	Sweet & Sour Chicken	7.95
26. 京都雞	Peking Chicken	7.95
27. 京都豬扒	Pork Chop Peking Style	7.95
28. 椒鹽豬扒	Pork Chop with Salt & Pepper	7.95

Dessert 尾檔

芝果布甸	Fresh Mango Pudding
椰汁糕	Cocount Cake
雪糕	Ice Cream



午餐特價
LUNCH SPECIAL



十一時至四時
附汽水或酸辣湯
白飯或叉燒炒飯

11:00 AM - 4:00 PM
Choice of Soda or Hot and Sour Soup
Served with White Rice
or Roast Pork Fried Rice

\$4.50 per Person

- | | |
|-----------|----------------------------------|
| 1. 豉汁雞柳 | Chicken with Black Bean Sauce |
| 2. 宮保雞柳 | Chicken with Hot Pepper Sauce |
| 3. 芝麻雞 | Sesame Chicken |
| 4. 左宗雞 | General Tso's Chicken |
| 5. 魚香雞片 | Sliced Chicken with Garlic Sauce |
| 6. 西芥蘭雞片 | Sliced Chicken with Broccoli |
| 7. 甜酸雞 | Sweet & Sour Chicken |
| 8. 京都雞 | Peking Chicken |
| 9. 宮保蝦仁 | Shrimp with Hot Pepper Sauce |
| 10. 蝦龍糊 | Shrimp with Lobster Sauce |
| 11. 滑蛋蝦仁 | Shrimp with Egg Sauce |
| 12. 魚香蝦仁 | Shrimp with Garlic Sauce |
| 13. 西蘭花牛肉 | Beef with Broccoli |
| 14. 薑蔥牛肉 | Beef with Ginger & Scallions |
| 15. 蕃茄牛肉 | Beef with Tomato |
| 16. 中式牛肉 | Mandarin Beef |
| 17. 京都豬扒 | Pork Chop Peking Style |
| 18. 豉汁豬扒 | Pork Chop with Salt & Pepper |

鼎泰豐 MENU

1 元宝雞麵	Steamed chicken noodle soup	50 小籠湯包	Steamed mini pork dumplings with soup(20 pcs)
2 元宝雞麵	Steamed chicken soup	5152 小籠包	Steamed pork dumplings (10 pcs)
3 元宝牛腩	Steamed beef noodles soup	53 蟹粉小籠	Steamed crab meat and pork dumplings (10 pcs)
4 元宝牛腩	Steamed beef soup	670 香菇素餃	Steamed mushroom vegetarian dumplings
5 紅燒牛腩	Braised beef noodle soup	6456 蟹肉素餃	Steamed green vegetable and pork dumplings(10 pcs)
6 紅燒牛腩	Braised beef soup	6657 蟹肉素餃	Steamed shrimp and pork dumplings (10 pcs)
7 紅牛腩麵	Braised beef noodle soup(served without beef)	58 蟹仁蟹黃	Shrimp and pork shao-mai (10 pcs)
8 蟹黃麵	Noodle soup with pickled mustard	59 蟹肉蟹黃	Pork and glutinous rice shao-mai (10 pcs)
9 炸醬麵	Noodle soup with fried pork chop	6061 豆沙小籠	Steamed mashed red bean buns (10 pcs)
11 炸醬麵	Fried pork chop	74 芋泥小籠	Steamed mashed taro buns (10pcs)
12 蝦仁麵	Noodle soup with shrimps, bamboo shoot slices and green vegetable	6916 香菇素餃	Steamed mushroom vegetarian buns
13 炆麵	Plain noodles	6262 蟹肉大包	Steamed green vegetable and pork Bun (large,2 pcs)
14 蟹肉蟹麵	Green vegetable and pork won-ton soup (8 pcs)	6465 蟹肉大包	Steamed pork Bun (large, 2 pcs)
15 蟹仁蟹麵	Shrimp and pork won-ton soup (8 pcs)	6667 豆沙大包	Steamed mashed red bean buns (large, 2 pcs)
16 蟹黃麵	Uncooked green vegetable and pork won-ton (8 pcs, to be taken away for your own cooking)	6869 芝麻大包	Steamed mashed sesame buns (large, 2 pcs)
17 蟹肉麵	Uncooked shrimp and pork won-ton (8 pcs, to be taken away for your own cooking)	7275 芋泥大包	Steamed mashed taro buns (large, 2pcs)
18 蟹黃麵	Green vegetable and pork won-ton noodle soup	7071 牛腩湯麵	Steamed Chinese-style layer cake (2 pcs)
19 蟹肉蟹麵	Shrimp and pork won-ton noodle soup	7273 赤豆蟹麵	Steamed red bean rice cake (2 pcs)
20 蟹麵	Hot and-sour soup (with shredded pork, bean curd, bamboo shoots, egg drops, etc.)	76 蟹粉湯包	Steamed peach-shaped buns for birthday,mashed red bean filling (must be ordered well in advance)
21 蟹麵湯	Hot-and-sour soup (large)	77 芝麻湯包	Steamed peach-shaped buns for birthday,mashed sesame filling (must be ordered well in advance)
24 油豆腐	Thin noodle soup (made from mung bean, with fried bean curd and pork rolls-mince pork wrapped in sheer bean curd)	78 蟹粉湯包	Steamed peach-shaped buns for birthday, mashed red date filling (must be ordered well in advance)
25 蝦仁蛋飯	Fried rice with eggs and shrimps	79 芋泥湯包	Steamed peach-shaped buns for birthday, mashed taro (must be ordered well in advance)
26 肉絲蛋飯	Fried rice with eggs and shredded pork	80 麻油(大)	Bottled sesame oil (large, for take-away)
27 蟹黃蛋飯	Fried rice with eggs and fried pork chop	81 麻油(小)	Bottled sesame oil (small, for take-away)
28 蟹粉飯	Fried rice with eggs	82 米醋	Bottled rice vinegar (for take-away)
29 蟹黃麵	Pickled mustard	8284 鮮肉餃子	Steamed pork glutinous rice dumpling, Wrapped with Bamboo leaf.
30 蟹黃麵	Sauteed seasonal greens	8586 蟹粉餃子	Steamed mashed red bean glutinous rice dumpling
31 炆麵	Pickled cabbage	8738 八寶飯	Steamed glutinous rice dessert (with mashed red bean filling and Chinese-style glazed fruit topping)
32 小籠麵	Appelizer (bean sprouts, mung bean noodles shredded, dried bean curd and shredded seaweed in a rice vinegar dressing)	8990 八寶飯	Steamed glutinous rice dessert (large)
33 花生	Peanuts	95 C	Sprite, Coke, or lemon tea (canned)
34 蟹黃麵	Plain noodle soup	36 B	Taiwan Beer (bottled)
35 蟹黃麵	Dan Dan Noodle, Sesame Noodle	37 S	Shao-hsing Wine (bottled)
391 蟹黃麵	Sesame and Peanut Noodles	38 C S	Shao-hsing Wine V.O. (bottled)

BBQ PORK BUN

順風餐飽皇

PORK SHIU-MAI

蟹皇燒賣仔

SHARK-FIN SCALLOPS DUMPLING

鮮鮑魚菇素餃

PAN-FRIED TUMIP CAKE WITH SPICY X.O SAUCE

蝦米醬炒羅卜糕

FRIED SUNDRY SCALLOPS TAO CAKE

湯桂芋絲糕

SHRIMP HAR-GEU

順風蝦餃皇

LAVENDER FLAVORED RICE CAKE

薰衣草紫米糕

SOUP WITH FISH IN SHUNDE STYLE

順德拆魚羹

FRIED BEAN CURD IN DUNING STYLE

普寧炸豆腐

PRAWN WITH OATMEAL

麥香大蝦碌

THREE CUPS FILET OF FISH IN TAI-WAN STYLE

臺式三杯魚

PAN-FRIED CABBAGE, MUSHROOM AND LOTUS ROOT

荷塘素艷

Crispy Roll <input type="radio"/> 06. Chicken <input type="radio"/> 07. Shrimp <input type="radio"/> 08. Vegetable	Salad Roll <input type="radio"/> 09. Chicken <input type="radio"/> 10. Shrimp <input type="radio"/> 11. Crab & Apple <input type="radio"/> 12. Tofu & Avocado <input type="radio"/> 13. Jicama <input type="radio"/> 14. Yam & Avocado <input type="radio"/> 15. Beef Mango <input type="radio"/> 16. Shrimp Tempura	Popular Dishes <input type="radio"/> 43. Chicken & Shrimp Pad Thai <input type="radio"/> 46. Fried Fish Mango w/ Ginger Lime Sauce <input type="radio"/> 79. Glass Noodle Fish Hot Pot <input type="radio"/> 75. Butler Chicken with Rice <input type="radio"/> 44. Chicken, Beef, Shrimp, Spring roll on Fry Vamcell. <input type="radio"/> 47. Chicken, Beef, Shrimp, Calamansi on Crispy Nuts <input type="radio"/> 57. Curry Lamb with Rice <input type="radio"/> 42. Green Curry Vegetable Tofu & Grilled Eggplant with Rice		Special <input type="radio"/> #1 <input type="radio"/> #2 <input type="radio"/> #3 <input type="radio"/> #4 <input type="radio"/> #5						
Starter Soup <input type="radio"/> 16. Chicken Coconut Mushroom <input type="radio"/> 17. Vegetable Shrimp	Crispy Fry <input type="radio"/> 18. Porkon Shrimp <input type="radio"/> 19. Calamansi & Yam <input type="radio"/> 21. Shrimp & Yam	Mango Salad <input type="radio"/> 32. Plain Mango <input type="radio"/> 33. with Chicken & Shrimp	Platter Choose 1 of your Meat <table><tr><td>Chicken <input type="radio"/> Grilled <input type="radio"/> Yakim Curry <input type="radio"/> Braised Curry <input type="radio"/> Lemongrass</td><td>Beef <input type="radio"/> Lemongrass <input type="radio"/> Beef Vegetable <input type="radio"/> Shrimp <input type="radio"/> Coconut <input type="radio"/> Teriyaki</td><td>Pork <input type="radio"/> Spicy Pork Chop <input type="radio"/> Vegetarian <input type="radio"/> Lemongrass Tofu <input type="radio"/> Curry Tofu <input type="radio"/> Vegetable Tofu <input type="radio"/> Crispy Noodle</td></tr></table>		Chicken <input type="radio"/> Grilled <input type="radio"/> Yakim Curry <input type="radio"/> Braised Curry <input type="radio"/> Lemongrass	Beef <input type="radio"/> Lemongrass <input type="radio"/> Beef Vegetable <input type="radio"/> Shrimp <input type="radio"/> Coconut <input type="radio"/> Teriyaki	Pork <input type="radio"/> Spicy Pork Chop <input type="radio"/> Vegetarian <input type="radio"/> Lemongrass Tofu <input type="radio"/> Curry Tofu <input type="radio"/> Vegetable Tofu <input type="radio"/> Crispy Noodle			
Chicken <input type="radio"/> Grilled <input type="radio"/> Yakim Curry <input type="radio"/> Braised Curry <input type="radio"/> Lemongrass	Beef <input type="radio"/> Lemongrass <input type="radio"/> Beef Vegetable <input type="radio"/> Shrimp <input type="radio"/> Coconut <input type="radio"/> Teriyaki	Pork <input type="radio"/> Spicy Pork Chop <input type="radio"/> Vegetarian <input type="radio"/> Lemongrass Tofu <input type="radio"/> Curry Tofu <input type="radio"/> Vegetable Tofu <input type="radio"/> Crispy Noodle								
Noodle Soup <table><tr><td>Pho <input type="radio"/> 20. Beef <input type="radio"/> 21. Chicken <input type="radio"/> 22. Pork <input type="radio"/> 23. Sausage</td><td>Hue's <input type="radio"/> 24. Chicken <input type="radio"/> 25. Pork <input type="radio"/> 26. Sausage</td><td>Hot & Sour <input type="radio"/> 23. Seafood <input type="radio"/> 24. Chicken <input type="radio"/> 25. Pork <input type="radio"/> 26. Sausage</td></tr></table>	Pho <input type="radio"/> 20. Beef <input type="radio"/> 21. Chicken <input type="radio"/> 22. Pork <input type="radio"/> 23. Sausage	Hue's <input type="radio"/> 24. Chicken <input type="radio"/> 25. Pork <input type="radio"/> 26. Sausage	Hot & Sour <input type="radio"/> 23. Seafood <input type="radio"/> 24. Chicken <input type="radio"/> 25. Pork <input type="radio"/> 26. Sausage	Choose your Grain <table><tr><td><input type="radio"/> Jasmine Rice <input type="radio"/> Pad Thai</td><td><input type="radio"/> Brown Rice <input type="radio"/> Fried Vermicelli</td><td><input type="radio"/> Fried Rice <input type="radio"/> Udon</td></tr></table>				<input type="radio"/> Jasmine Rice <input type="radio"/> Pad Thai	<input type="radio"/> Brown Rice <input type="radio"/> Fried Vermicelli	<input type="radio"/> Fried Rice <input type="radio"/> Udon
Pho <input type="radio"/> 20. Beef <input type="radio"/> 21. Chicken <input type="radio"/> 22. Pork <input type="radio"/> 23. Sausage	Hue's <input type="radio"/> 24. Chicken <input type="radio"/> 25. Pork <input type="radio"/> 26. Sausage	Hot & Sour <input type="radio"/> 23. Seafood <input type="radio"/> 24. Chicken <input type="radio"/> 25. Pork <input type="radio"/> 26. Sausage								
<input type="radio"/> Jasmine Rice <input type="radio"/> Pad Thai	<input type="radio"/> Brown Rice <input type="radio"/> Fried Vermicelli	<input type="radio"/> Fried Rice <input type="radio"/> Udon								
Bun - Vermicelli <input type="radio"/> 26. Chicken <input type="radio"/> 27. Beef <input type="radio"/> 28. Pork <input type="radio"/> 29. Shrimp <input type="radio"/> 30. Lemongrass Tofu	RED CURRY <input type="radio"/> C. CHICKEN <input type="radio"/> B. BEEF <input type="radio"/> S. SHRIMP <input type="radio"/> V. VEGETARIAN									
VIET VEGAN HOT POT <input type="radio"/> 78. Glass Noodle Tofu Hot Pot										

Freshly Squeezed	Smoothy	Bubbly Tea	Can Juice / Other	Soft Drink
<input type="radio"/> Passion <input type="radio"/> Apple <input type="radio"/> Ginger <input type="radio"/> Orange	<input type="radio"/> Mango <input type="radio"/> Strawberry <input type="radio"/> Avocado <input type="radio"/> Pineapple	<input type="radio"/> Green Tea <input type="radio"/> Taro <input type="radio"/> Mango <input type="radio"/> 3 Bean Coconut	<input type="radio"/> Lychee <input type="radio"/> Peach <input type="radio"/> Strawberry <input type="radio"/> San Pefegino	<input type="radio"/> Apple <input type="radio"/> Orange <input type="radio"/> Lychee <input type="radio"/> Nectar <input type="radio"/> Guacnuit
<input type="radio"/> Coffee <input type="radio"/> Iced <input type="radio"/> Hot	<input type="radio"/> Viet Cafe <input type="radio"/> Cappuchino <input type="radio"/> Latte <input type="radio"/> Americano <input type="radio"/> Cream <input type="radio"/> Sugar <input type="radio"/> Milk	<input type="radio"/> Chai Latte <input type="radio"/> Hot <input type="radio"/> Cold	<input type="radio"/> Hot Tea <input type="radio"/> Milk <input type="radio"/> Sugar <input type="radio"/> Green <input type="radio"/> Chai	<input type="radio"/> Coke <input type="radio"/> Diet Coke <input type="radio"/> Soda <input type="radio"/> Sprite <input type="radio"/> Water <input type="radio"/> Root Beer <input type="radio"/> Orange Pekoe <input type="radio"/> Ginger Honey
Fresh Fruit Martini <input type="radio"/> Mango <input type="radio"/> Strawberry	Asian <input type="radio"/> Sapporo <input type="radio"/> Singiao <input type="radio"/> Tiger	Domestic <input type="radio"/> Canadian <input type="radio"/> Coors Light <input type="radio"/> Blue <input type="radio"/> Budweiser	Premium <input type="radio"/> Creamore <input type="radio"/> Stella <input type="radio"/> Corona <input type="radio"/> Heineken <input type="radio"/> Steam Whistle <input type="radio"/> Waterloo Dark	<input type="radio"/> White <input type="radio"/> Glass <input type="radio"/> House Wine <input type="radio"/> Red <input type="radio"/> Whole Litar
Cocktails <input type="radio"/> Pina Colada <input type="radio"/> Lychee Martini <input type="radio"/> Vodka Cranberry <input type="radio"/> Gin & Tonic <input type="radio"/> Rum & Coke <input type="radio"/> Rye & Ginger Ale	Beer <input type="radio"/> Seat # 521 <input type="radio"/> Check Your Order	Bottle Wine W. White R. Red	Small Bottle W1 R1 W2 R2 W3 R3 W4 R4	Small Bottle W5 R5 W6 R6 W7 R7 W8 R8 W9 R9 W10 R10 W11 R11 W12 R12 W13 R13

精美點心 即叫即蒸

Served	DIM SUM	Table
1. 葡尖蝦餃	(Steamed Shrimp Dumpling
2. 雞 燒 賣	(Steamed Chicken Shui Mai
3. 豉汁蒸排骨	(Steamed Fresh Spareibs w. Black Bean Sauce
4. 豉汁蒸鳳爪	(Steamed Marinated Chicken Feet
5. 蟹 皇 燒 賣	(Steamed Pork Shui Mai
6. 糯米燒賣	(Sticky Rice Dumpling
7. 西洋菜牛肉	(Steamed Beef Ball w. Watercress
8. 干 蒸 牛 肉	(Steamed Beef Shui Mai
9. 羅漢齋粉果	(Steamed Vegetable Dumpling
10. 雞 絲 粉 卷	(Steamed Rice Noodle Roll w. Chicken
11. 蒸 叉 燒 飽	(Steamed Roast Pork Bun
12. 黑椒牛仔骨	(Baby Rib w. Black Pepper Sauce
13. 糯米珍珠雞	(Steamed Wrapped Sticky Rice in Lotus Leaf
14. 陳 皮 鴨 掌	(Stewed Orange Flavor Duck Feet
15. 南乳牛仔骨	(Beef Twin Tendon w. Fermented Bean Curd Sauce
16. 薑 蔥 鴨 紅	(Congealed Duck Blood w. Ginger & Scallion
17. 蘿 蔔 牛 雜	(Stewed Tripe w. Turnip
18. 香煎韭菜果	(Pan Fried Chives Dumpling
19. 香煎蝦米腸	(Pan Fried Broad Noodle w. Dried Shrimp
20. 煎 蘿 蔔 糕	(Pan Fried White Radish Cake
21. 脆皮春卷	(Crispy Spring Roll
22. 脆炸粉果	(Fried Pork Dumpling
23. 炸 咸 水 角	(Fried Chinese Raviola
24. 焗 叉 燒 酥	(Baked Roast Pork Pastry
25. 香 炸 煎 堆	(Fried Sweet Sesame Ball
26. 馬 蹄 糕	(Pan Fried Water Chestnut Cake
27. 炸 奶 皇 飽	(Fried Custard Bun
28. 蒸 奶 皇 飽	(Steamed Custard Bun
29. 蒸 馬 拉 卷	(Steamed Custard Roll
30. 鮮奶椰汁糕	(Coconut Flavor Jello
31. 雜果豆腐花	(Chilled Bean Curd w. Fresh Fruit
32. 時果凍布甸	(Seasonal Fruit Pudding

	小食 HOT SNACKS	價錢
1	冰火波蘿油 Cold Butter & Hot Bread	\$1.00
2	糖醬油占多 Old Fashion Toast (Butter Jam)	\$1.50
3	蜜糖餅油多 Cold Butter & Hot Toast	\$1.50
4	美味奶醬飽 Yummy Bread (Condensed milk & Peanut Butter)	\$1.50
5	特色龍鳳丸 Special Taste Mixed Dog	\$1.00
6	法式蒜頭包 French Style Garlic Bread	\$0.80
2	港式豬仔餅 HK Style Waffle (with Ice Cream Additional \$1.50)	\$1.50
8	火腿豆或餐肉豆三文治 Ham & Egg or Spam & Egg Sandwich	\$2.00
9	香腸、餐肉或火腿配公仔麵或通心粉 Sausage, Ham or Spam with Macaroni or Ramen	\$2.50
10	芝士火腿牛角包 Cheese & Ham Croissant Sandwich	\$2.00
17	鮮果高夫 Fresh Fruit Waffle (w. Ice Cream Additional \$1.50)	\$2.50
12	蝦米湯 Pacchit Soup	\$1.75
13	焗肉蓉意粉 Beef & Meat Bolognese	\$2.75
14	焗肉碎金蛋粉 Beef & Meat Macaroni	\$2.75
15	港式焗豬扒飯 H.K. Style Baked Porkchop w. Fried Rice	\$3.25
16	港式奶茶 H.K. Style Tea	\$1.00*
17	香濃咖啡 Frankie's Brewed Coffee	\$0.75
18	黑椒雞扒飯或意粉 Fried Rice or Spaghetti w. Black Pepper Chicken	\$3.25
19	白汁焗海鮮飯或意粉 Sautéed w. Rice or Spaghetti	\$3.25
20	咖喱雞扒飯或意粉 Curry Pork Chop w. Rice or Spaghetti	\$3.25
21	咖喱雞扒飯或意粉 Curry Chicken w. Rice or Spaghetti	\$3.25
22	焗肉哩海鮮飯或意粉 Curry Seafood w. Rice or Spaghetti	\$3.25
所有熱小食，不設外賣。 訂購熱線：37-25 Main St. (718-888-1111) 194 Canal St. (212-732-2222)		

貳 點		
1. 蝦餃	蝦餃	()
2. 鮮蝦	鮮蝦	()
3. 干蒸	干蒸	()
4. 鮑魚	鮑魚	()
5. 蒸魚	蒸魚	()
6. 蒸小	蒸小	()
7. 西菜	西菜	()
8. 腰骨	腰骨	()
9. 豉汁	豉汁	()
10. 豉汁	豉汁	()
11. 豉汁	豉汁	()
12. 豉汁	豉汁	()
13. 炒麵	炒麵	()
14. 香脆	香脆	()
15. 鮮蝦	鮮蝦	()
16. 正成	正成	()
17. 鮮蝦	鮮蝦	()
18. 鮮蝦	鮮蝦	()
19. 鮮蝦	鮮蝦	()
20. 鮮蝦	鮮蝦	()
21. 百花	百花	()
22. 百花	百花	()
23. 豬油	豬油	()
24. 好味	好味	()
25. 好味	好味	()
肆 點		
26. 酥皮	酥皮	()
27. 可馬	可馬	()
28. 煎馬	煎馬	()
29. 香郊	香郊	()
30. 花卷	花卷	()
31. 椰汁	椰汁	()
32. 椰汁	椰汁	()
33. 椰汁	椰汁	()
34. 椰汁	椰汁	()
35. 椰汁	椰汁	()
36. 椰汁	椰汁	()
37. 椰汁	椰汁	()
38. 椰汁	椰汁	()
陸 粉		
39. 鮮蝦	鮮蝦	()
40. 牛叉	牛叉	()
41. 蝦米	蝦米	()
42. 蝦米	蝦米	()
拾 點		
43. 蒸叉	蒸叉	()
44. 蒸叉	蒸叉	()
45. 蒸叉	蒸叉	()
46. 蒸叉	蒸叉	()
47. 蒸叉	蒸叉	()
48. 蒸叉	蒸叉	()
49. 蒸叉	蒸叉	()
午市特		
50. 生炒	生炒	()
51. 豉汁	豉汁	()
52. 北菇	北菇	()
53. 雞絲	雞絲	()
54. 雞絲	雞絲	()
55. 上湯	上湯	()
56. 皮蛋	皮蛋	()
57. 蝦米	蝦米	()
58. 蝦米	蝦米	()

DIM SUM (Sat)		
1. Steamed Shrimp Dumpling	()	
2. Crab Meat Delight	()	
3. Steamed Pork Dumpling	()	
4. Ahalone Dumpling	()	
5. Shark's Fin Dumpling	()	
6. Steamed Little-Basket Dumplings	()	
7. Steamed Beef Dumpling	()	
8. Beef Ball with Watercress	()	
9. Steamed Spare Ribs, Black Bean Sauce	()	
10. Steamed Phoenix Claw w. Black Bean Se.	()	
11. Chicken Bundles	()	
12. Buddhist Roll	()	
13. Sate Beef	()	
14. Fried Shrimp Ball	()	
15. Fried Egg Roll	()	
16. Fried Shrimp Toast	()	
17. Fried Diced Chicken Dumpling	()	
18. Fried Taro w. Shrimp Stuffing	()	
19. Pan Fried Meat Dumplings	()	
20. Steamed Tripe with Ginger and Scallion	()	
21. Green Pepper, Shrimp Stuffing	()	
22. Bitter Melon, Shrimp Stuffing	()	
23. Roll of Dried Bean Curd w. Oyster Sauce	()	
24. Turnip Cake with Chinese Sausage	()	
25. Delicious Taro Cake	()	
DIM SUM (Sweet)		
26. Egg Custard	()	
27. Chinese Popcorn	()	
28. Waterchestnut Cake	()	
29. Coconut Jello	()	
30. Almond Bean Cake	()	
31. Coconut Pudding	()	
32. Fried Lotus Seed Soft Cake	()	
33. Sweet Rice Pastry	()	
34. Sesame Roll	()	
35. Chinese Donut	()	
36. Sesame Porridge	()	
37. Red Bean Porridge	()	
38. Green Bean Porridge	()	
STEAMED ROLL		
39. Steamed Shrimp Roll	()	
40. Steamed Beef Roll	()	
41. Steamed Roast Pork Roll	()	
42. Steamed Dried Shrimp Roll	()	
BUNS		
43. Steamed Roast Pork Bun	()	
44. Steamed Chicken Bun	()	
45. Steamed Lotus Seed Bun	()	
46. Chinese Sausage Bun	()	
47. Baked Roast Pork Bun	()	
48. Baked Kaying Bun	()	
49. Baked Mexican Bun	()	
LUNCH SPECIALS		
50. Fried Sticky Rice	()	
51. Spare Ribs w. Black Bean Sauce on Rice	()	
52. Mushrooms and Chicken on Rice	()	
53. Curry Squid	()	
54. Duck Feet with Oyster Sauce	()	
55. Fried Crab Delight with Special Soup	()	
56. Porridge with Pork and Preserved Egg	()	
57. Silver-pin Party	()	
58. Sweet Rice w. Chicken Packet	()	

MAIN COURSE



Served with steamed rice

111 18 "MOO PHAT TUA" 68 NIS

Pork thinly sliced cooked in red thai curry, yard-long beans, thai basil leaves & lime leaves

111 254 "PHAT KAPAO RAAD-KHIAO KAU DAO" 62 NIS

Coarsely chopped beef flavored with Thai herb roots finely chopped, basil leaves, onions, garlic & hot chili peppers, served with fried egg / omelette

Recommended with pork / chicken

708 "MOO THOT KATYAM PRICK THAI" 69 NIS

Deep-fried diced pork with garlic & black pepper Served on a bed of green vegetables with thai hot sauce on the side

111 18 "MOO PHAT PRICK" 68 NIS

Peppered pork thinly sliced, with onions, hot chili peppers, garlic & thai basil leaves

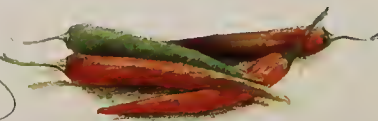
111 706 "NAAM TUK MOO / NEUA" 68 NIS

Pork / beef slices roasted in traditional "1-sen" seasoning with mint leaves, purple onion, coriander, dry hot peppers & lime juice

Recommended with sticky rice & "Som-Tam"



STICKY RICE 9 NIS



MAIN COURSE SOUPS

“TOM YAM” SOUPS

- 205

“TOM YAM GOUNG”

with prawns 69 NIS
- 728

“TOM YAM POHTEK”

with prawns, calamari, mussels 69 NIS
- 95

“TOM YAM GAI / TAO”

with chicken / tofu 58 NIS

Fresh broth cooked & served with Thai herb roots & spices, mushrooms, onions & coriander. Sourish (Recommended spicy hot)

Served with steamed rice



DUCK SOUP

- 713

“KAO LAO PED”

62 NIS
- Duck slices, celery, lettuce, bean sprouts, garlic & herbs



NOODLES SOUPS

- 72

“KWAI-TIAO LOUK-SHIN NUEA”

58 NIS
- Meat balls, flat rice noodles, lettuce, bean sprouts, celery, spring onions, herbs, crushed peanuts & garlic

- 73

“TOM-CHUET WUN-SEN”

58 NIS
- Chicken breast coarsely chopped, dried tofu, transparent noodles, mushrooms, wood fungus, cauliflower, lettuce, garlic & herbs

APPETIZERS

I "SOM TAM" 28 NIS

Green papaya thinly sliced, cherry tomatoes, yard-long beans (seasonal), ground peanuts, garlic & squeezed lemon juice. traditional Bangkok style ("I-SAN" style also available served spicy hot)



// 703 "YAM WUN-SEN GOUNG" 36 NIS

Prawns, fresh vegetables, transparent noodles & hot peppers spiced with chili sauce & lime juice



/// 2 "YAM PLA-MUEK" 36 NIS

Celamart in "prick naam chim" sauce (garlic, chili peppers, fish sauce & herbs) with black mushrooms, wood fungus, onion & coriander

// 3 "YAM GAI" 26 NIS

Chicken strips, purple onions, cherry tomatoes, celery, lettuce, coriander in a red chili sauce



709 "MOO YANG" 34 NIS

Marinated roasted pork sliced, served with "Prick naam chim" sauce

/// 700 "LAAB MOO/ GAI" 32 NIS

Coarsely chopped pork/chicken, purple onion, mint leaves, coriander, lime juice & hot dry chili peppers ("I-SAN" style)

/// 4 "YAM NEUA" 34 NIS

Roasted beef, thinly sliced, mint leaves, coriander, cucumber. Spiced in a hot & sour chili fish sauce



9 SPRING ROLLS (2 pieces) 20 NIS

Stuffed with transparent noodles, bean sprouts & vegetables

MAIN COURSE
COCONUT MILK DELICACIES

exotic casserole dishes cooked in coconut milk flavored in southern Thai islands style



served with steamed rice

/// 10 "GAENG NOMAI NEUA" 64 NIS

Beef slices, bamboo shoots, mushrooms, yard-long beans (seasonal), basil leaves & lime leaves, cooked with red curry

/// 251 "GAENG KHAO HAAI GAI / GOURG" 66/72 NIS

Chicken strips/prawns, eggplant, lime leaves & basil leaves, cooked with green curry

Recommended also with pork



// 11 "GAENG MATSAMAN GAI" 66 NIS

Chicken strips, potatoes, peanuts, lime leaves & basil leaves, cooked with curry "MATSAMAN"

Can be prepared with tofu

/// 252 "KHANOM-CHIN NAAM KATI" 69 NIS

Special coconut milk casserole dish cooked with red curry, fish gravy, fish balls & herb roots on a bed of Khanom-chin noodles, garnished with basil leaves & fresh vegetables



12 "TOM KHA GAI / THA-LE" 64/72 NIS

Chicken strips/sea food, mushrooms, onions, coriander, cooked with Thai herbs, roots & spices (sourish)

Can be prepared with tofu



208 "GAENG MAN-THED GAI" 66 NIS

Coconut milk casserole dish cooked with herb roots paste, sweet potatoes, chicken strips basil leaves & lime leaves

Can be prepared with beef / pork / tofu

MAIN COURSE

SAUTEED IN A WOK



Served with steamed rice

16 "NEUA PHAT NAMMAN-HOI" 56 NIS

Beef slices, 3 types of mushrooms & broccoli
(seasonal)

17 "GAI PHAT PIAO-WAAN" 55 NIS

Coated chicken pieces, pineapple, cucumber
tomato slices, onions & peppers in sweet &
sour sauce

203 "THALE PHAT HOALAPHA" 69 NIS

Prawns, calamari, mussels, wood fungus, fan
mushrooms, basil leaves & spring onions
sauteed in oyster sauce



22 "GAI PHAT MET-MAMUANG" 56 NIS

Coated chicken pieces, cashew nuts,
mushrooms, onions, peppers, cauliflower &
spring onions

Can be prepared with tofu

253 "GAI PHAT KIN" 56 NIS

Chicken strips, fresh ginger strips, onions, fan
mushrooms, pepper & spring onion

Can be prepared with tofu / Pork
Recommended

206 "GOUNG PHAT NAMMAN-HOI" 69 NIS

Prawns, broccoli (seasonal) & mushrooms
sauteed in oyster sauce



NOODLES



153 "PHAT KI MAO" 52 NIS

Egg noodles, duck pieces, vegetables and
basil leaves

Can be prepared with chicken / beef / tofu / pork

13 "PHAT THAI" 52 NIS

Narrow rice-noodles sauteed with scrambled
egg, dried tofu, bean sprouts & spring onions
garnished with crushed peanuts

14 "PHAT SI-JEW" 52 NIS

Fried flat rice noodles with black soy sauce,
scrambled egg, chicken strips, lettuce, bean
sprouts & spring onions

Can be prepared with tofu

Solana West County
Saturday, December 29, 2012

Starters

Vegetable Soup with Sweet Basil

Featured Entrees

Shanghai Noodles with Chicken


Chicken & thick Chinese noodles stir fried with a sweet & spicy hoisin sauce.

Classic Patty Melt

Beef burger, grilled onions and two cheeses serve on grilled rye bread.

Hot Dog

Steamed hot dog served with your choice of condiments.

 **Seasoned Baked Whitefish with Lemon**

Seasoned fillet of whitefish topped with a squeeze of lemon juice and baked.

Breaded Chicken Strips

Buttermilk breaded chicken breast strips flash fried to a golden brown.

Accompaniments


--

Warm Winter Vegetable Salad

Desserts

Vanilla Ice Cream

 Fresh Fruit Cup


 Optimum Life Cuisine Options are prepared with reduced sodium, fat and cholesterol.
We invite you to share your comments, suggestions and menu ideas with us. Visit us at www.brookdaleliving.com



小食 <i>Appetizer</i>		
A1 鍋貼	Pan Fried Chicken Dumpling (Pot Sticker)	\$8.00
A2 蔥油餅	Deep Fried Spring Onion Pancake	\$6.25
A3 小籠飽	Steem Shanghaihese Pork Dumpling	\$9.25
A4 素春卷	Vegetable Spring Roll	\$7.25
A5 蝦餃	Steam Shrimp Dumpling (Har Gow)	\$6.95
A6 燒賣	Steam Pork & Shrimp Dumpling (Siu Mai)	\$6.95
A7 排骨	Steam Pork Ribs in Black Bean Sauce	\$4.65
A8 鳳爪	Steam Chicken Feet	\$4.65
A9 叉燒飽	Steam BBQ Pork Bun	\$5.95
A10 湛江海蜆	Crispy Jelly Fish	\$8.95
A11 脆皮炸豆腐	Crispy Deep Fried Tofu	\$8.00
A13 香辣口水雞	Chicken in Spicy Sesame Sauce	\$9.25
A14 麻辣小黃瓜	Spicy Cucumber	\$6.95
A15 紅油抄手	Hot Chili Wonton	\$8.95
A17 酥炸鮮蝦天婦羅	Deep Fried Shrimp Tempura (4)	\$9.95
A18 毛豆	Edamame	\$7.55

燒烤 <i>Barbecued & Roasted</i>		
B1 明爐燒鴨	Canionese Roast Duck	\$15.95
B2 蜜汁叉燒	Honey Glazed Barbecue Pork	\$15.95
B3 燒排骨	Barbecue Spare Rib	\$16.65
B4 澳門燒腩肉	Macao Style Roast Pork	\$15.95
B5 貴妃雞	Poach Chicken	\$15.95
B6 桶子豉油雞	Soy Sauce Chicken	\$15.95
B7 潮州卤水鴨	Chui Chow Style Spiced Duck	\$16.95
B8 卤水豆腐	Chui Chow Style Spiced Tofu	\$8.95
B10 燒味拼盆	BBQ & Roasted Combination (3 Choices)	\$25.00

湯 <i>Soup</i>		
S1 是日例湯	Chef Soup of the Day	\$8.00
S2 花旗參燉雞	Braised Chicken and Ginseng Soup	\$16.95
S3 西湖牛肉羹	Beef and Cilantro Soup	\$8.00
S4 菠菜海鮮羹	Seafood and Spinach Soup	\$8.95
S5 京都酸辣湯	Hot and Sour Soup	\$9.00
S6 雲吞湯	Shrimp & Pork Wonton Soup	\$8.00
S7 竹絲雞螺頭滾湯	Double-Boiled Black Chicken with Sea Snail Soup	\$16.95

 Item can be make vegetarian dish

南北麵食 *Noodle Soup*


S9 廣東雲吞麵	Cantonese Shrimp & Pork Wonton Noodle	\$12.80
S10 水餃麵	Shrimp & Pork Dumpling Noodle	\$12.80
S11 南乳豬手麵	Braised Pig's Fore Shank Noodle	\$12.80
S12 四川牛肉麵	Szechuan Style Beef Noodle	\$12.80
S13 上海炸菜肉絲麵	Shanghainese Shredded Pork & Preserved Vegetable Noodle	\$12.80
S14 餃子雞絲煨麵	Shredded Chicken and Shrimp Dumpling Noodle	\$16.80

越式美食 *Vietnamese Specials*

V 越南春捲	Chao Giò	\$9.95
V1 生切牛柳肉粉	Vietnamese Egg Roll	
V2 生牛肉、牛丸粉	Phở Tai	\$18.00
V3 生牛肉、牛丸、牛筋粉	Rare Filet Mignon Noodle Soup	
V4 沙爹牛尾、牛筋(粉/麵)	Phở Tai Bò Viên	\$18.00
V7 特別海鮮雞湯粉	Rare Filet Mignon & Beef Ball Noodle Soup	
V8 沙爹牛肉湯粉	Phở Tai Bò Viên & Gân	\$18.00
V9 越式燒豬排飯	Rare Filet Mignon, Beef Ball & Tendon Noodle Soup	
	Phở Satê Dùi Bò & Gân	\$18.00
	Satay Ox Tail Noodle Soup (Spicy)	
	Bánh Canh Đặc Biệt	\$18.95
	Seafood King Vietnamese Noodle Soup	
	Phở Satê Tai	\$18.00
	Satay Filet Mignon Vietnamese Noodle Soup (Spicy)	
	Cơm Sùng	\$18.00
	Lemongrass Flavored Pork Chop Rice	

粥 *Congee (Rice Porridge)*

C1 艇仔粥	Ly Wan Boat Style Congee	\$18.00
C2 皮蛋瘦肉粥	Preserved Egg & Lean Pork Congee	\$16.00
C3 街邊牛肉粥	Sliced Beef Congee	\$16.00
C4 魚片粥	Sliced Fresh Fish Congee	\$16.00
C5 明火白粥	Plain Congee	\$7.00
C6 鮑魚雞粥	Abalone and Chicken Congee	\$28.00
C7 油條	Chinese Fried Donut	\$3.50

 Item can be make vegetarian dish

精選小菜 *Chef's Special*


D1	川 椒 帶 子	Pan Fried Scallop in Szechuan Pepper Sauce	\$28.80
D3	合 桃 蝦 球	Honey Glazed Walnut Prawn	\$28.80
D5	宮 保 雞	Kung Pao Chicken	\$23.80
D6	香 檸 軟 雞	Traditional Lemon Chicken	\$23.80
D7	蒜 片 黑 椒 牛 柳 粒	Prime Beef Tenderloin with Garlic in Black Pepper Sauce	\$28.80
D8	蒙 古 牛 肉	Mongolian Beef	\$26.80
D10	菠 蘿 咕 咁 肉	Classic Sweet & Sour Pork	\$22.80
D14	香 煎 羊 扒	Wok-Fried Lamb Chop	\$28.80
D15	麻 婆 豆 腐	Ma Po Tofu	\$18.80
D17	糖 酒 炒 芥 蘭	Wok-Fried Chinese Broccoli with Sweet Rice Wine	\$16.80
D18	魚 湯 浸 白 菜 苗	Poached Baby Bok Choy in Fish Stock	\$16.80
D19	星 洲 炒 辣 蟹	Singapore Style Pan Fried Crab with Chili	Market Price
D20	紅 油 咖 哩 蟹	Pan Fried Curry Crab with Chili Oil	Market Price
D21	蒜 茸 蒸 龍 蝦	Steamed Lobster in Garlic Sauce	Market Price
D23	日 式 網 雪 魚	Baked Chilean Sea Bass	\$28.80

煲仔菜 *Clay Pot*

P1	台 式 三 杯 雞	Taiwanese Style Wine and Basil Chicken	\$26.80
P2	咸 魚 雞 粒 豆 腐 煲	Braised Chicken, Tofu and Salt Fish	\$22.80
P5	梅 辣 茄 子 鴨 煲	Braised Egg Plant with Roast Duck	\$28.80
P6	辣 酒 魚 國 煮 靚	Spicy Clam with Fish Paste	\$22.80

炒粉麵 *Fried Noodle*







N1	肉 絲 炒 麵	Pan Fried Noodle with Shredded Pork & Bean Sprout	\$16.80
N2	海 鮮 炒 麵	Pan Fried Noodle with Seafood	\$18.80
N3	乾 炒 牛 河	Soy Flavored Beef Chow Fun	\$16.80
N4	星 洲 炒 米 粉	Singapore Style Curry Rice Vermicelli	\$16.80
N5	雪 菜 鴨 絲 炆 米	Braised Rice Vermicelli with Shredded Duck and Pickled Cabbage	\$18.80
N6	滑 蛋 蝦 球 炒 河	Fried Chow Fun Noodles with Prawns in Egg Sauce	\$18.80
N8	蟹 肉 干 燒 伊 麵	Braised E-Fu Noodles with Crab Meat	\$18.80
N10	上 海 炒 年 糕	Shanghaiense Pan Fried Rice Cake	\$16.80

 Item can be make vegetarian dish

飯類 *Rice*


R1 揚州炒飯	 "Yang Zhou" Style Fried Rice	\$16.80
R2 福建炒飯	"Fu Zhou" Style Fried Rice	\$18.80
R3 蒜茸海鮮炒飯	Fried Rice with Seafood & Crispy Garlic Flakes	\$18.80
R4 鹹魚雞粒炒飯	Fried Rice with Chicken and Salted Fish	\$16.80
R6 叉燒飯	Rice with Barbecue Pork	\$16.80
R7 燒鴨飯	Rice with Roast Duck	\$16.80
R11 海南雞飯	Hainanese Chicken Rice	\$16.80

甜品 *Dessert*

De1 芒果布甸	 Mango Pudding	\$6.80
De2 楊枝甘露	 Mango Tapioca Dessert with Grapefruit	\$8.80
De3 豆腐花	 Silky Sweet Tofu Custard	\$6.80
De5 芝麻球	 Deep Fried Sweet Sesame Ball	\$6.80
De6 豆沙鍋餅	Red Bean Paste Pancake	\$6.80
De7 雪糕糯米糍	 "Mochi" Ice Cream	\$7.80
De8 雪糕豆沙鍋餅	 Red Bean Pastry with Vanilla Ice Cream	\$8.00

冷熱飲品 *Beverage*

特濃豆漿	Soy Bean Milk	\$5.50
鮮榨橙汁	Fresh Orange Juice	\$7.50
鮮榨西瓜汁	Fresh Watermelon Juice	\$7.50
鮮榨甘菊汁	Fresh Carrot Juice	\$7.50
柚子蜜	Citron Honey Tea	\$6.95
荔枝冰	Iced Lychee Drink	\$6.95
越南咖啡	Vietnamese Iced Coffee	\$6.95
泰式奶茶	Thai Ice Tea	\$5.50
各式汽水	Soft Drink	\$4.00
中國茶	Chinese Tea (Per Person)	\$2.95

 Item can be make vegetarian dish

BUFFET & EXPRESS LUNCH BOX MENU

DAILY SPECIAL

MONDAY

SUBGUM SHRIMP
DICED CHICKEN w PEANUTS
SHRIMP FRIED RICE
SWEET & SOUR PORK
BEEF w CHINESE VEGETABLES
ROAST PORK LO MEIN
SZECHUAN CHICKEN

TUESDAY

BEEF w BROCCOLI
CHICKEN w CASHEWS
SZECHUAN SHRIMP
FRIED BONELESS CHICKEN
VEGETABLE DELIGHT
ROAST PORK FRIED RICE
ROAST PORK LO MEIN

WEDNESDAY

ROAST PORK
SHRIMP LO MEIN
CHICKEN IN PINEAPPLE SAUCE
CHICKEN FRIED RICE
BEEF w SCALLION
SAUTEED BROCCOLI
SHRIMP w GARLIC SAUCE

THURSDAY

PEPPER STEAK
SHRIMP w CHINESE VEGETABLES
ROAST PORK FRIED RICE
CHICKEN w CASHEWS
SWEET & SOUR SHRIMP
PORK w SNOW PEAS
VEGETABLE LO MEIN

FRIDAY

BEEF w BROCCOLI
BEEF w BEAN CURD
HOUSE FRIED RICE
PORK w MIXED VEGETABLES
EGGPLANT w GARLIC SAUCE
CHICKEN LO MEIN
ROAST CHICKEN

SATURDAY

SWEET & SOUR CHICKEN
ROAST PORK FRIED RICE
BEEF w MIXED VEGETABLES
SLICED CHICKEN w MUSHROOMS
SHRIMP LO MEIN

FROM OUR SANDWICH BOARD

Hot Traditionals		Cold Traditionals	
RUEBEN	6.95	CHICKEN SALAD	4.25
CORNEO BEEF OR PASTRAMI	6.00	EGG SALAD	3.95
FRENCH OIP	6.00	TUNA SALAD	4.50
STEAK SANDWICH	8.25	GARDEN TERRACE CLUB	5.95
PHILLY CHEESE STEAK	5.95	BACON, LETTUCE AND TOMATO	4.95
GRILLED HAM AND CHEESE WITH TOMATO	4.75	All Sandwiches Served with Cole Slaw or Potato Salad With French Fries Please Add .50	
MONTE CRISTO	7.25		

Create Your Own	
Selections: Ham, Roast Beef, Bacon, Turkey, Pastrami, Salami, Corned Beef, Avocado, Red Onion, Alfalfa Sprouts, Cheddar, American, Jack, Mozzarella, Swiss Cheese	
On Your Choice Of: White, Wheat, Rye Bread, Croissant, English Muffin or French Roll. Served with Tomato, Lettuce, Olive and Sliced Pickle	
Choice of (2) Items	4.50
Each Additional Item75

HAMBURGER EMPORIUM Freshly Ground Patties Served with French Fries

OLD FASHIONED BURGER	4.75
With Cheese	5.25
With Cheese and Bacon	5.75
PATTY MELT	5.95
Grilled on Rye Bread with Cheese and Onions	5.95
CHICKEN SANDWICH	5.95
Boneless Breast Broiled and Served on Sesame Seed Bun	

DINNERS Available 5:00 p.m. - 11:00 p.m.

POT ROAST OF BEEF	7.25
Slowly Cooked in Rich Brown Gravy with Potato Pancakes	
STUFFED PORK CHOPS	7.95
Stuffed with Apple Dressing and Onion Gravy	
OLD FASHIONED LOUISIANA SEAFOOD CREOLE	9.25
Simmered in Creole Sauce Seasoned with Bayou Spices and Served with Nut Rice	
CHICKEN OSCAR	12.50
Boneless Breast of Chicken with Crab Legs, Asparagus Tips Topped with Bearnaise Sauce	
SCALLOPS AND SHRIMP PASTA	12.25
Bay Shrimp and Deep Sea Scallops Sautéed in Alfredo Sauce Served on a Bed of Spinach Noodles	
PRIME RIB DINNER	12.95
Prime Rib of Beef with Au Jus	

Black Forest Cake	2.95
Sands' Famous Cheesecake	3.25
Peach Melba	3.00
Hot Fudge Sundae	2.75
Ice Cream or Sherbet	1.75
Cakes	2.50
Pies	2.25

100% Baked On Premises
Breads, Meats and All other items made on premises
Dish Fee For Delivery & Tray Pickup
\$1.00 per Person Service Charge
Gratuity Not Included

Available 5:00 p.m. – 12:00 a.m.

APPETIZERS

1	Egg Roll (2)	4.00
2	Fried Shrimp (4)	6.00
3	Paper Wrapped Chicken (4)	5.25
4	Barbecued Spareribs (4)	5.25
5	Barbecued Pork	5.50
6	Assorted Appetizers	6.50

SOUP

7	Hot and Sour Soup	4.75
8	Egg Flower Soup	3.50
9	Wor Wonton Soup	6.25
10	Imperial Soup	4.75

BEEF

37	Kung Pao Beef*	10.50
38	Moo Shi Beef	10.25
39	Curry Beef*	10.25
40	Broccoli Beef	10.25
41	Beef with Snow Pea Pods	10.25
42	Beef with Green Pepper	10.25
43	Black Mushroom Beef	10.25
44	Beef in Oyster Sauce	10.50
45	Shredded Beef Szechwan Style*	10.25
46	Mongolian Beef	10.25

SEAFOOD

22	Shrimp with Lobster Sauce	13.50
23	Sauteed Shrimp	13.50
24	Shrimp with Snow Pea Pods	13.50
25	Shrimp with Cashew Nut	13.50
26	Kung Pao Shrimp*	13.50
27	Hot Braised Shrimp*	13.50
28	Szechwan Shrimp*	13.50
29	Curry Shrimp*	13.50
30	Sweet and Sour Shrimp	13.50
31	Peking Shrimp	13.50
32	Moo Shi Shrimp	13.50
33	Sauteed Scallop	13.50
34	Szechwan Scallop	13.50
35	Hot Braised Fish*	Market Price
36	Sweet and Sour Fish	Market Price

* Hot and Spicy

\$1.00 per person S.V. + Charge
Gratuity 10-15% incl.

SNACKS

Assorted Cheese Tray	per person	6.50	French Fried Zucchini	5.00
Deli Platter	per person	8.25	Pretzel Basket	4.25
Shrimp on Ice	per dozen	28.00	Potato Chip Basket	4.25
French Fried Shrimp	per dozen	28.00	Mixed Nuts (Can)	8.00
Fried Chicken Fingers	per dozen	6.00		

For Assorted Desserts please inquire upon ordering

LIQUOR BY THE BOTTLE

750ml unless otherwise indicated

SCOTCH		COGNACS AND BRANDIES	
Cutty Sark	31.00	Paul Masson (liter)	20.00
Dever's White Label	31.00	Courvoisier	43.00
J&B	29.25		
Johnnie Walker Black	42.00	VERMOUTH	
Chivas Regal	43.00	Tribuno (137ml) (sweet or dry)	3.50
BOURBONS AND BLENDS		IMPORTED CORDIALS	
Old Grand Dad	29.00	Kahl'ua	30.00
Seagram's V.O.	24.00	Drambuie	46.00
Jack Daniels	25.00		
Seagram's 7 Crown	18.00	BEER	
Early Times	18.00	Domestic	2.50
Canadian Club	24.00	Imported	2.75
Crown Royal	39.00		
VODKA AND RUM		BY THE SIX PACK	
Smirnoff	17.00	Domestic	8.00
Bacardi Light (bottle)	21.00	Imported	12.00
Absolut	29.00		
Ron Rico 151 (liter)	29.00		
GIN AND TEQUILA		MIXES	
Beefeaters	30.75	Club Soda, Ginger Ale	
Tequila (bottle)	17.00	Coca Cola, (10 oz)	
Tanqueray	31.00	Seven-Up, Tonic (10 oz)	2.00
Tequila Gold (liter)	29.00	Coca Cola (2 liter)	6.00
		Seven-Up, Tonic,	
		Club Soda, Ginger Ale (liter)	4.00

CHICKEN

11	Kung Pao Chicken	10.75
12	Chicken with Cashew Nut	9.25
13	Almond Chicken	9.25
15	Shredded Chicken Szechwan Style*	9.50
16	Moo Goo Gai Pan	9.25
17	Sweet and Sour Chicken	10.25
18	Moo Shi Chicken	9.25
19	Curry Chicken*	9.25
20	Hot Spicy Diced Chicken*	9.25
21	Lemon Chicken	9.50

PORK

47	Moo Shi Pork	9.25
48	Sweet and Sour Pork	9.25
49	Szechwan Pork*	9.25

VEGETABLES

54	Snow Pea Pods with Water Chestnuts	7.50
55	Sauteed Broccoli	7.50
56	Vegetable Combination	7.50

CHOW MEIN AND CHOP SUEY

73	Chicken Chow Mein or Chop Suey	7.75
74	Shrimp Chow Mein or Chop Suey	9.75

RICE AND NOODLES

57	B-B-Q Pork Fried Rice	4.50
58	Chicken Fried Rice	4.50
59	Beef Fried Rice	4.50
60	Shrimp Fried Rice	5.25
61	House Fried Rice	5.50
62	B-B-Q Pork Lo Mein	7.50
63	Chicken Lo Mein	7.50
65	Shrimp Lo Mein	8.75
66	Mixed Feast Pan Fried Noodles	8.75

CHEF'S SPECIALS

67	TWO COLORS SHRIMP Fresh Shrimp sauteed in hot spicy sauce and wine sauce	13.50
68	KUNG PAO THREE INGREDIENTS* Shrimp, Beef and Chicken cooked with chili and peanuts. Very delicious meal for spicy lovers.	13.95
69	TWO FLAVORS IN SPICY GARLIC SAUCE* Sliced Beef and Chicken cooked in spicy garlic and ginger sauce. A very tasty Szechwan style dish.	12.50
70	ABALONE IN OYSTER SAUCE Sliced Abalone sauteed in oyster sauce — served with a rim of green vegetables	14.95

* Hot and Spicy

1 Dish 2 Sides 1 Dessert 1 Drink

2-10 pm: Happy Hour C. large
Drinks only, \$2.99

Vegetables

55. Vegetarian's Delight	4.30
56. Sautéed Mushrooms with Bamboo Shoots	4.95

Fried Rices

57. Chicken Fried Rice	4.75
58. Roast Pork Fried Rice	4.75
59. Beef Fried Rice	4.75
60. Shrimp Fried Rice	5.05
61. Hunan Special Fried Rice	5.45

Chicken, chicken and pork

Cantonese Dishes

Chow Mein

62. Chicken Chow Mein	4.05
63. Roast Pork Chow Mein	3.95
64. Beef Chow Mein	4.75
65. Shrimp Chow Mein	5.05

Chop Suey

66. Chicken Chop Suey	4.45
67. Roast Pork Chop Suey	4.45
68. Beef Chop Suey	4.85
69. Shrimp Chop Suey	5.45

Egg Foo Young

70. Chicken Egg Foo Young	5.05
71. Roast Pork Egg Foo Young	5.05
72. Shrimp Egg Foo Young	5.45

Soft Noodles

73. Chicken Lo Mein	4.75
74. Shrimp Lo Mein	5.75

Soup

1. Egg Drop Soup	.90
2. Wonton Soup	1.05
3. *Hot and Sour Soup	1.25



4. *Chicken or Pork Szechuan Pickled Cabbage Soup (per 1/2)	3.00
5. King Crab Meat and Shrimp with Vegetables Soup (per 1/2)	4.15
6. Hunan Special Soup (per 1/2)	4.35

Appetizers

7. Egg Roll (1)	.60
8. Fried Wontons (1)	1.05
9. Shrimp Toast (1)	2.25
10. Fan Tail Shrimp (1)	3.55
11. Barbecued Spare Ribs (1)	3.30
12. Umbrella Fried Chicken (1)	1.95
13. Best Chu Cha (1)	4.75
14. Pu Pu Platter (per 1/2 person)	6.80



Poultry

15. Moo Goo Gai Pan	5.95
16. Almond Chicken	5.95
17. *Kung Pao Chicken	5.95
18. Cashew Chicken	5.95
19. Sweet and Sour Chicken	5.45
20. *Tai Chien Chicken	5.15

*This dish is served with one of China's famous pickles, Chang Chai, a mixture of cucumbers, carrots, and other vegetables.

*Hot and Spicy

Poultry

21. Phoenix Chicken 6.15
Simpler piece of chicken with chicken skin removed, then deep fried in a pungent batter, served on top of Chinese mixed vegetables.
22. *Hunan Spicy Chicken 6.15
Sweet chicken sautéed with fresh vegetables in a special Hunan spicy sauce.
23. Sautéed Chicken and Shrimp w/Brown Sauce 6.25
24. Hunan Crispy Duck 6.95
Crisp duck marinated with delicious spices and served with fresh lettuce.
25. Peking Duck (order in advance) 19.50
The most exquisite Peking cuisine prepared and roasted in a traditional Peking style, served with Peking-style duck sauce, and a small sweet soy bean sauce.

Beef



26. Hunan Special Beef 7.95
Tender slices of beef served with mixed vegetables in house special sauce coated in a sizzling hot pepper sauce.
27. Pepper Steak 6.95
28. Sliced Beef w/Mushrooms and Bamboo Shoots 6.95
29. *Hunan Beef 7.95
Chinese style beef sautéed in a light sauce, marinated with tender slices of beef in our chef's special Hunan spicy sauce. Served with fresh lettuce.
30. Beef with Broccoli 6.95
31. Mongolian Beef 6.95
Tender sliced beef with green onions in a special dark sauce. Served with a special house-made beef sauce.
32. *Shredded Beef in Hot Spicy Sauce 6.95
Cameo in your taste, no guess!
33. *Shredded Beef in Garlic Sauce 6.95

Pork



34. Sweet and Sour Pork 5.50
35. Moo Shi Pork (with 4 pancakes) 6.25
Fresh pork sautéed with green vegetables, marinated with our special house-made moo shi sauce.
36. *Shredded Pork in Garlic Sauce 5.50
Fresh pork, marinated with green onions, tender slices, and tender sautéed in a traditional house sauce.
37. Roast Pork with Chinese Mixed Vegetables 5.50
38. *Double Fried Pork in Hot Sauce 5.50
Roast pork, then deep fried with green peppers and Chinese vegetables, house special.

*Hot and spicy

Seafood



39. *Hunan Style King Crab Meat 12.95
Fresh delicious King Crab Meat with spicy sauce and Chinese mixed vegetables in our chef's special Hunan spicy sauce.
40. Shrimp with Lobster Sauce 7.25
41. Sweet and Sour Shrimp 7.25
42. *Shrimp in Garlic Sauce 7.45
Fresh broiled shrimp prepared with our chef's special, tender, and Chinese style sautéed in our chef's special garlic sauce.
43. Shrimp with Chinese Mixed Vegetables 7.25
44. Mandarin Triple Crown 7.45
Fresh shrimp, chicken, and beef sautéed with mixed vegetables in a traditional house sauce. One of our chef's specialties.
45. *Kung Pao Shrimp 7.25
Fresh broiled shrimp with peanuts in a hot and spicy sauce.
46. Seafood Combination 9.45
Fresh broiled shrimp, king crab, and lobster sautéed with Chinese mixed vegetables in a delicious house-made light sauce.
47. Lake Tung Ting Shrimp 7.25
Fresh broiled shrimp and beef with an assortment of fresh Chinese vegetables in our chef's special house sauce.
48. *Scallops in Garlic Sauce 11.95
Fresh scallops prepared with tender shrimp, tender beef, and tender chicken in a light sauce.
49. Lobster Cantonese Style 14.85
Fresh tender lobster and mushroom sautéed with delicate spices. Served with a lobster sauce.
50. *Lobster in Mandarin Spicy Sauce 14.85
Fresh tender lobster in spicy sauce, tender beef, and tender chicken.

Sizzling Rice Platters

51. Chicken with Sizzling Rice 6.45
52. Shrimp with Sizzling Rice 7.95
Fresh broiled shrimp sautéed with tender Chinese mixed vegetables with sizzling rice.
53. Seafood Sizzling Rice 9.05
King crab, lobster, shrimp, tender beef, and tender chicken with Chinese mixed vegetables, sautéed in our chef's special house sauce. Served with sizzling rice.
54. Happy Family with Sizzling Rice 9.05
Fresh broiled shrimp, tender beef, tender chicken, tender beef, and tender chicken sautéed in a traditional house sauce served with sizzling rice.

*Hot and spicy

Orange Juice
Sticky Rice Balls (with ground meat and vegetable, cucumber
garnish)
Jellyfish with Bean Sprouts in Soy, Vinegar and Hot sauce
Dry-Cooked Duck with Anise
Soft Tofu Cake with 1000 Year Old Egg, Fish Flakes, and Sweet
Soy Sauce)
Miniature Fried Turnip Cakes
Chow Mei Fun with Assorted Meats and Vegetables
Roast Platter (seaweed, spiced egg, cow tongue, pig's ears,
and Calve's Heart)
Effie's Reformed Hot and Sour Soup
Steamed Rice
Hot Purple Taro and 2-Size Saigon Rice Sweet Desert Soup
Sticky Rice Flour Balls with Red Bean in Lotus Leaf
Sticky Rice Flour Balls with Peanut in Lotus Leaf
Ginseng Tea
Jasmine Tea
Chinese Wheat Whiskey with Extract of Tiger (120°)

*Dinner with
Effie + Chu*

1/5/90

燒 烤 滷 味

怡號 侍應

【金牌燒烤、秘傳滷味、特式小碟、平靚美味】

化皮乳豬	() 55	白雲鳳爪	() 30
朝蓮燒鵝	() 50	迷你八爪魚	() 38
桶子油雞	() 45	川醬牛腩	() 30
招牌貴妃雞	() 45	麻辣鴨舌	() 30
蜜汁叉燒	() 40	麻辣仙掌	() 30
佛山靚蹄	() 40	麻辣鵝腎	() 30
南安油鴨	() 48	風味臘味	() 38

馳名快靚	大碗快靚飯麵	每碗 25	請用 ✓ 符
	任選雙拼飯麵	每碗 28	

	雙拼	飯	麵粉	水粉	湯麵
A 化皮乳豬	A	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
B 白切肥牛	B	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
C 卤水油雞	C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
D 朝蓮燒鵝	D	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
E 蜜汁叉燒	E	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

10% Service Charge

09/93

燒 烤 滷 味		枱號 _____ 侍應 _____	
【金牌燒烤、秘傳滷味、特式小碟、平靚美味】			
化皮乳豬 Braised Pork Pig	() 55	白雲鳳爪 Braised Chicken Feet	() 30
潮蓮燒鵝 Roasted Goose	() 50	蓮你八爪魚 BBQ Octopus	() 38
桶子油雞 Spiced Chicken	() 45	川醬牛眼 Braised Beef Skirt Steak	() 30
招牌青杞雞 Roasted Chicken	() 45	麻辣鴨舌 Spiced Duck Tongue	() 30
蜜汁叉燒 Braised Pork	() 40	麻辣仙掌 Spiced Chicken Wing	() 30
佛山燒蹄 Braised Pork Knuckle	() 40	麻辣鵝腎 Spiced Duck Kidney	() 30
南姜油鴨 Spiced Roasted Duck	() 48	風味臘味 Spiced Dried Meat & Fish	() 38
馳名快靚	大碗快靚飯麵	每碗 25	請用 ✓ 符
	任選雙拼飯麵	每碗 28	
	雙拼 飯	麵粉 米粉 湯麵	
A 化皮乳豬	A <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> ()
B 白切肥雞	B <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> ()
C 卤水油雞	C <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> ()
D 潮蓮燒鵝	D <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> ()
E 蜜汁叉燒	E <input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> ()
10% Service Charge		09 93	

燒烤滷味

怡號

侍應

【金牌燒烤、秘傳滷味、特式小碟、平靚美味】

化皮乳豬

() 55

湖蓮燒鵝

() 50

楊子油雞

() 45

招牌貴妃雞

() 45

蜜汁叉燒

() 40

佛山燒蹄

() 40

南安油鴨

() 48

白雲鳳爪

() 30

迷你八爪魚

() 38

川營牛腰

() 30

麻辣鴨舌

() 30

麻辣仙掌

() 30

麻辣鵝腎

() 30

風味臘味

() 38

馳名快靚

大碗快靚飯麵 每碗 25

任選雙拼飯麵 每碗 28

請用 ✓ 符

雙拼

飯

麵粉

水粉

馬蹄

A 化皮乳豬

A

☐

☐

☐

☐

()

B 白切肥啲

B

☐

☐

☐

☐

()

C 卤水油雞

C

☐

☐

☐

☐

()

D 湖蓮燒鵝

D

☐

☐

☐

☐

()

E 蜜汁叉燒

E

☐

☐

☐

☐

()

10% Service Charge

09 93

精美點心

枱號 侍應 枱號 侍應

- 金腿竹笙滑湯餃 () 21
Steamed Pork Meat & Bamboo Fungus Soup in Dumpling
- 芋尖鮮蝦餃 () 19
Steamed Shrimp Dumpling (Yu Jiao)
- 蟹子蝦燒賣 () 17
Steamed Ploek Dumpling with Shrimps (Xiao Mai)
- 瑤柱珍珠雞 () 17
Steamed Chicken Piece in Lotus Leaf
- 鮮蝦蒸苗蝦 () 17
Steamed Shrimp with Bean Leaf
- 四寶滑雞扒 () 19
Steamed Chicken with Fish Maw and Crab Meat
- 沙爹魚蛋土魷 () 15
Steamed Squid and Fish Ball with Satay Sauce
- 群竹牛肉球 () 13
Steamed Mixed Beef Ball
- 豉汁蒸鳳爪 () 13
Steamed Chicken Claw with Black Bean Sauce
- 蟹鉗蟹爪卷 () 15
Steamed Crab Claw with Crab Meat Roll
- 綠豆人地飽 () 15
Mung Bean Bun
- 蛋黃千層糕 () 13
Steamed Layer Cake
- 蘿蔔金線肚 () 15
Steamed Oil Tonic with Tonic

- 芝麻炸蝦筒 () 17
Deep Fried Spring Roll
- 蝦餃春卷仔 () 13
Crust Spring Roll
- 安蝦成水角 () 13
Deep Fried Dumpling with Assorted Meat
- 炸蝦筒式卷 () 15
Deep Fried Spring Roll with Shrimp
- 油油豆腐粉 () 15
Steamed Rice Flour Roll with Soybean Sauce
- 茄花雲絲仔 () 13
Baked Fresh Egg Roll
- 西香炸芋餅 () 13
Deep Fried Taro Cake with Almond Cake

- 枱號 侍應
- 奇耳蒸薯糖水 () 11
Sweetened Potato with Potato
- 蓮子紅蓮沙 () 11
Sweetened Red Bean Cream with Lotus Seed
- 玉米椰茸露 () 13
Sweetened Corn with Young Coconut
- 山水豆腐花 () 13
Sweetened Silken Tofu
- 杏仁凍布甸 () 13
Mango Pudding
- 梨花馬蹄露 () 13
Sweetened Water Chestnut and Cream

精美點心

特價	特價	特價	特價
金腿竹笙滑湯餃 () 21 Steamed Pork Meat & Bamboo Fungus Soup in Dumpling	芋大鮮蝦餃 () 19 Steamed Shrimp Dumpling (Pork Meat)	蟹子蝦燒賣 () 17 Steamed Pork Dumpling with Shrimp (Shrimp Meat)	瑤柱珍珠雞 () 17 Steamed Chicken with Pearls in Lotus Leaf
鮮蝦豆苗餃 () 17 Steamed Shrimp with Bean Leaf	四寶滑湯扣 () 19 Steamed Chicken with Fish Maw and Crab Meat	沙爹魚蛋土魷 () 15 Steamed Squid and Fish Ball with Satay Sauce	鮮竹牛肉球 () 13 Steamed Minced Beef Ball
豉汁蒸鳳爪 () 13 Steamed Chicken Claw with Black Bean Sauce	蟹鉗紫菜卷 () 15 Steamed Agar-Agar with Crab Meat Roll	燒皇叉燒飽 () 15 Barbecued Pork Bun	蛋黃千層酥 () 13 Steamed Layer Cake
蘿蔔金錢肚 () 15 Steamed Onions with Turnip	芝麻炸蝦筒 () 17 Deep Fried Shrimp Roll	脆皮春卷仔 () 13 Crispy Spring Roll	安蝦或水角 () 13 Deep Fried Dumpling with Assorted Meat
炸	鮮蝦腐皮卷 () 15 Shrimp Fried Spring Roll	炆油豆腐粉 () 15 Steamed Rice Flour Roll with Soybean Sauce	松化蛋撻仔 () 13 Baked Fresh Egg Tart
點	西營炸芋酥 () 13 Deep Fried Taro Custard with Almond Cake	柏麗	侍應
點	豉汁蒸鳳爪 () 13 Steamed Chicken Claw with Black Bean Sauce	雪耳薈芳糖水 () 11 Sweetened Fungus with Potato	蓮子紅豆沙 () 11 Sweetened Red Bean Cream with Lotus Seed
甜	玉米椰香露 () 13 Sweetened Corn with Young Coconut	山水豆腐花 () 13 Sweetened Bean Curd	香芒凍布甸 () 13 Mango Pudding
品	蛋花烏珍露 () 13 Sweetened Water Chestnut Cream	小	中
品	蛋黃千層酥 () 13 Steamed Layer Cake	大	特
品	鮮竹牛肉球 () 13 Steamed Minced Beef Ball	頂	超

精美點心			
拾貳	侍應	拾貳	侍應
點	金腿特選淮揚餃 ()21	芝麻炸蝦荷 ()17	點
	Steamed Pork Meat & Bamboo Fungus Soup-n-Dumpling	Deep Fried Shrimp Roll	
	沙爹蝦餃 ()19	雞絲春卷仔 ()13	
	Sauteed Shrimp Dumpling (Pork Meat)	Crisp Spring Roll	
	蟹子蝦燒賣 ()17	炸蝦咸水角 ()13	
	Steamed Pork Dumpling with Shrimps (Shrimp Meat)	Deep Fried Dumpling with Assorted Meat	
	茄粒珍珠雞 ()17	炸蝦煎皮卷 ()15	
	Braised Garbanzo Bean in Lotus Leaf	Pork Fried Bean Cust Steamed Roll	
	鮮蝦豆腐餃 ()17	蒜油皇蟹粉 ()15	
	Steamed Shrimp with Bean Leaf	Steamed Pork Pork Roll with Scallion Sauce	
蒸	四寶滑鍋貼 ()19	桂花蛋撻仔 ()13	點
	Steamed Chicken with Pork Meat and Crab Meat	Baked Pork Egg Tart	
	沙爹魚蛋土魷 ()15	西谷芋子餅 ()13	
	Steamed Squid and Fish Ball with Garlic Sauce	Deep Fried Taro Cake with Almond Cake	
	點		
	炸竹牛肉球 ()13	拾貳 侍應	
	Braised Marinated Beef Ball	雪蓮蓉蒸糖水 ()11	
	燒汁蒸鳳爪 ()13	蓮子紅豆沙 ()11	
	Steamed Chicken Claw with Black Bean Sauce	Sweetened Red Bean Cream with Lotus Seed	
	蟹柳紫菜卷 ()15	玉米椰香糕 ()13	
點	Steamed Agar Agar with Crab Meat Roll	Sweetened Corn with Young Coconut	甜
	紅豆叉燒飽 ()15	山水蒸蘭花 ()13	
	Braised Pork Bun	Sweetened Bean Cuck	
	蛋黃子煎包 ()13	香芒凍布甸 ()13	
	Steamed Egg Cake	Mango Pudding	
	臘腸金錢肚 ()15	蛋花馬蹄露 ()13	
	Braised Qi Zi & with Tump	Sweetened Water-Chest nut Cream	

4/54	10% Service Charge
------	--------------------

				
精美點心			即叫即蒸	
Served		DIM SUM	Table	
蝦餃	1. Steamed Shrimp Dumpling	()	
燒賣	2. Steamed Pork Shui Mai	()	
排骨	3. Steamed Spareibs w. Black Bean Sauce	()	
豉汁鳳爪	4. Chicken Feet with Black Bean Sauce	()	
千蒸牛肉	5. Steamed Beef Shui Mai	()	
糯米燒賣	6. Sweet Rice Shui Mai	()	
韭菜餃	7. Steamed Chives Dumpling	()	
齊粉果	8. Steamed Vegetable Dumpling	()	
炸粉果	9. Fried Raviola	()	
春捲	10. Crispy Spring Roll	()	
咸水角	11. Cantonese Raviola	()	
蘿蔔糕	12. Pan Fried White Radish Cake	()	
煎蝦米腸	13. Rice Noodle Roll with Dried Shrimp	()	
雞絲粉捲	14. Steamed Shredded Chicken Roll	()	
燕叉包	15. Steamed Roast Pork Bun	()	
叉燒酥	16. Baked Roast Pork Pastry	()	
陳皮鴨掌	17. Duck Feet Orange Peel Flavor	()	
蘿蔔牛雜	18. Tripe with Turnip	()	
奶皇包	19. Steamed Custard Bun	()	
煎堆	20. Fried Sesame Ball	()	
馬拉捲	21. Egg Custard Roll	()	
椰汁糕	22. Sweet Coconut Cake	()	
什果豆腐花	23. Cold Bean Curd with Mixed Fruit	()	
時果凍布甸	24. Chilled Seasonal Fruit Pudding	()	
點心拼盤	25. Assorted Steamed Combination	()	

Dim Sum 點心

小點 S \$1.80 中點 M \$2.40 大點 L \$2.80 特點 XL \$3.80 特大點 XXL \$5.80 頂點 XXXL \$8.80 特別點心特賣 \$10.80

Fried 炸類

1. 大 炸 蟹 鉗 Deep Fried Crab Claws
2. 中 炸 蝦 球 Shrimp Ball with Bean
3. 中 炸 蝦 球 Shrimp Ball
4. 中 炸 魚 球 Fish Ball
5. 中 炸 魚 球 蝦 球 Fish and Shrimp Ball
6. 小 炸 蝦 球 蝦 球 Shrimp and Meat Fried Dumpling
7. 小 炸 蝦 球 蝦 球 Flaky Taro Dumpling
8. 小 炸 蝦 球 蝦 球 Sweet Sesame Balls
9. 中 炸 蝦 球 蝦 球 Dried Bean Curd Skin Roll w/ Shrimp
10. 中 炸 蝦 球 蝦 球 Shredded Chicken Roll
11. 中 炸 蝦 球 蝦 球 Vegetable Roll
12. 中 炸 蝦 球 蝦 球 Sesame Bitter Melon Ball
13. 中 炸 蝦 球 蝦 球 Shrimp with Seaweed

Pan Fried 煎

14. 小 煎 蝦 球 蝦 球 Turnip Cake
15. 小 煎 蝦 球 蝦 球 Taro Cake
16. 中 煎 蝦 球 蝦 球 Chives Dumpling
17. 小 煎 蝦 球 蝦 球 Red Bean Paste Cake
18. 小 煎 蝦 球 蝦 球 Dumpling
19. 小 煎 蝦 球 蝦 球 Vegetable Bun with Meat
20. 小 煎 蝦 球 蝦 球 Water Chestnut Cake

Steamed Dumpling 蒸餃類

21. 小 蒸 蝦 球 蝦 球 Shrimp Dumpling
22. 大 蒸 蝦 球 蝦 球 Lobster Dumpling
23. 大 蒸 蝦 球 蝦 球 Steamed Dumpling with Asparagus
24. 大 蒸 蝦 球 蝦 球 Pork Dumpling with Cabbage
25. 大 蒸 蝦 球 蝦 球 Shrimp Dumpling with Bean Leaves
26. 大 蒸 蝦 球 蝦 球 Crab Meat Dumpling with Chives
27. 中 蒸 蝦 球 蝦 球 Chiu Chow Dumpling
28. 中 蒸 蝦 球 蝦 球 Shrimp Dumpling with Watercress
29. 中 蒸 蝦 球 蝦 球 Shrimp Dumpling with Spinach
30. 中 蒸 蝦 球 蝦 球 Mini Bun

Steamed Vegetable Dumpling 蒸菜餃

31. 大 蒸 蝦 球 蝦 球 Mushroom Dumpling with Bamboo Heart
32. 大 蒸 蝦 球 蝦 球 Vegetable Dumpling with Mushroom
33. 大 蒸 蝦 球 蝦 球 Broccoli Dumpling with Mushroom
34. 大 蒸 蝦 球 蝦 球 Shanghai Vegetable Dumpling

Steamed Rice Noodle Roll 腸粉

35. 中 蒸 蝦 球 蝦 球 House Special Seafood
Abalone, lobster and scallop
36. 中 蒸 蝦 球 蝦 球 Seafood
37. 中 蒸 蝦 球 蝦 球 Dried Scallops & Fish Paste with Cilantro
38. 中 蒸 蝦 球 蝦 球 Shrimp with Chives
39. 中 蒸 蝦 球 蝦 球 Roast Duck with Chives
40. 大 蒸 蝦 球 蝦 球 Seafood with Thousand Years
Egg & Soft Egg
41. 中 蒸 蝦 球 蝦 球 Roast Pork
42. 中 蒸 蝦 球 蝦 球 Beef
43. 中 蒸 蝦 球 蝦 球 Pork
44. 中 蒸 蝦 球 蝦 球 Beef Brisket
45. 中 蒸 蝦 球 蝦 球 Spare Ribs
46. 小 蒸 蝦 球 蝦 球 Beef
47. 中 蒸 蝦 球 蝦 球 Cilantro with Chives
48. 大 蒸 蝦 球 蝦 球 Dried Shrimp

Steamed 蒸類

49. 中 蒸 蝦 球 蝦 球 Shark's Fin Dumpling in Broth
50. 小 蒸 蝦 球 蝦 球 Spare Rib with Black Bean Sauce
51. 小 蒸 蝦 球 蝦 球 Steamed Chicken with Mushroom
52. 小 蒸 蝦 球 蝦 球 Beef Ball with Bamboo Heart
53. 小 蒸 蝦 球 蝦 球 Chicken Feet with Black Bean Sauce
54. 大 蒸 蝦 球 蝦 球 Shai Kibs
55. 小 蒸 蝦 球 蝦 球 Bean Curd Skin with Pork & Vegetables
56. 中 蒸 蝦 球 蝦 球 Sticky Rice in Lotus Leaf
57. 小 蒸 蝦 球 蝦 球 Roast Pork Bun
58. 小 蒸 蝦 球 蝦 球 Shui Mai
59. 小 蒸 蝦 球 蝦 球 Chicken & Pork Bun with Chives
60. 小 蒸 蝦 球 蝦 球 Steamed Plain Bun
61. 小 蒸 蝦 球 蝦 球 Sweet Egg Yolk and Cinnamon Bun
62. 小 蒸 蝦 球 蝦 球 Turnip Cake
63. 小 蒸 蝦 球 蝦 球 Steamed Tofu with Pepper
64. 小 蒸 蝦 球 蝦 球 Steamed Fish Ball

Baked 烤

65. 中 烤 蝦 球 蝦 球 Baked Roast Pork Pie
66. 小 烤 蝦 球 蝦 球 Baked Egg Muffin
67. 中 烤 蝦 球 蝦 球 Baked Cream Custard Pie
68. 小 烤 蝦 球 蝦 球 Baked Sweet Egg Yolk Cream Bun
69. 小 烤 蝦 球 蝦 球 Baked Roast Pork Bun
70. 大 烤 蝦 球 蝦 球 Flaky Sticky Rice Roll

Sauteed, Stuffed, Simmered 炒、餡、燉

71. 中 炒 蝦 球 蝦 球 Sticky Rice with Chinese Sausage
with Dried Shrimp
72. 中 炒 蝦 球 蝦 球 Stuffed Vegetables with Shrimp Paste
73. 中 炒 蝦 球 蝦 球 Stuffed Vegetables with Eggplant
74. 中 炒 蝦 球 蝦 球 Stuffed Vegetables with Chili Pepper
75. 中 炒 蝦 球 蝦 球 Stuffed Vegetables with Green Pepper
76. 中 炒 蝦 球 蝦 球 Stuffed Vegetables with Fresh Mushroom
77. 中 炒 蝦 球 蝦 球 Stuffed Vegetables with Winter Melon
78. 中 炒 蝦 球 蝦 球 Stuffed Vegetables with Bean Curd

Dessert 甜品

79. 大 甜品 蝦 球 蝦 球 Fresh Mango Pudding
80. 中 甜品 蝦 球 蝦 球 Mango Cake
81. 中 甜品 蝦 球 蝦 球 Citrus Bûche
82. 小 甜品 蝦 球 蝦 球 Coconut Cake
83. 小 甜品 蝦 球 蝦 球 Steamed Tiramisu Cake
84. 小 甜品 蝦 球 蝦 球 Egg Yolk - Cream Roll
85. 中 甜品 蝦 球 蝦 球 Almond Jello
86. 小 甜品 蝦 球 蝦 球 Sesame Roll
87. 小 甜品 蝦 球 蝦 球 Mango Roll



THURSDAY SPECIAL
May 21, 1998

HAR GOW (shrimp dumplings).....\$4.25
SIU MAI (mini pork dumplings)...\$4.25
SEAFOOD ROLL(2 pcs).....\$4.95
VEGETABLE ROLL.....\$4.75
* * * * *
SIZZLING TRIPLE DELIGHT.....\$13.75
River shrimp, sliced beef and
chicken with mixed vegetables,
served in garlic sauce or
sate' sauce
MANGO CHICKEN.....\$12.75
Sliced chicken breast stired
fried with mango, bell pepper
in home made fruit sauce
MIXED SEAFOOD.....\$17.50
Seafood crepe, shrimps nicoise
mushrooms, stuffed crabmeat
and coconut shrimp, served
with fruit sauce
POULET MACADAMIA NUTS.....\$12.50
Boneless chicken breast sauteed
with shallots, macadamia nut,
frangelico and fruit sauce
ANGEL HAIR WITH SHITAKE,
SNAILS AND PERDOD SAUCE.....\$14.95
Pasta tossed with roast sweet
garlic, shitake mushrooms,
snails, pernod in pin sauce

TUESDAY SPECIAL
May 19, 1998

HAR GOW (shrimp dumplings).....\$4.25
SIU MAI (mini pork dumplings)...\$4.25
SEAFOOD ROLL(2 pcs).....\$4.95
VEGETABLE ROLL.....\$4.75
* * * * *
SIZZLING TRIPLE DELIGHT.....\$13.75
River shrimp, sliced beef and
chicken with mixed vegetables,
served in garlic sauce or
sate' sauce
MANGO CHICKEN.....\$12.75
Sliced chicken breast stired
fried with mango, bell pepper
in home made fruit sauce
PAN SEARED RED SNAPPER WITH
LIME VINAIGRETTE.....\$15.95
Red snapper of filet coated
w. sesame seed and lime
vcinaigrette, served over
sauteed yellow and red pepper
POULET GEMINI.....\$13.50
Chicken cutlet sauteed to perfetion
topped with shrimps and scallops,
melted mozzarella cheese
PENNE WITH BACON & SHITAKE....\$11.95
Pasta tossed with bacon, shitake
mushrooms, roast sweet garlic,
peas, French vermouth in pink
sauce

FRIDAY SPECIAL
May 22, 1998

HAR GOW (shrimp dumplings).....\$4.25
SIU MAI (mini pork dumplings)...\$4.25
SEAFOOD ROLL(2 pcs).....\$4.95
VEGETABLE ROLL.....\$4.75
* * * * *
SIZZLING TRIPLE DELIGHT.....\$13.75
River shrimp, sliced beef and
chicken with mixed vegetables,
served in garlic sauce or
sate' sauce
MANGO CHICKEN.....\$12.75
Sliced chicken breast stired
fried with mango, bell pepper
in home made fruit sauce
SWORD FISH AU FOIVRE "VERDE"...\$17.50
Sword fish steak coated with
green peppercorns and sauteed
with brandy, chicken broth and
a touch of cream
STUFFED PRAWNS.....\$16.95
Jumbo shrimps stuffed with
creabmeat, served with chsf
special sauce
LINGUINI ALBERTA.....\$11.95
Pasta tossed with artichoke
heart, proscuitto, onion,
fresh diced tomato, basil,
in pind sauce

WEDNESDAY SPECIAL
May 20, 1998

HAR GOW (shrimp dumplings).....\$4.25
SIU MAI (mini pork dumplings)...\$4.25
SEAFOOD ROLL(2 pcs).....\$4.95
VEGETABLE ROLL.....\$4.75
* * * * *
SIZZLING TRIPLE DELIGHT.....\$13.75
River shrimp, sliced beef and
chicken with mixed vegetables,
served in garlic sauce or
sate' sauce
MANGO CHICKEN.....\$12.75
Sliced chicken breast stired
fried with mango, bell pepper
in home made fruit sauce
FILET OF SOLE ROLLANTINE WITH
SPINACH AND RICOTTA CHEESE...\$14.94
Served with orange, tomato
broth, balsamic vineger sauce
MONK FISH WHISKEY.....\$14.95
Medallions of monk fish sauteed
with shallots, whiskey cream,
herbs, served over sauteed spinach
LOBSTER RAVIOLI WITH
SHRIMP VODKA SAUCE.....\$14.95
Pasta tossed with shallots,
shrimp, vodka in pink sauce

Chef's Special

A1. 椒鹽軟殼蟹(每隻)	Deep Fried Spicy Soft Shell Crab (each)	3.50
A2. 椒鹽或紅燒鵪鶉(每隻)	Deep Fried Spicy or Roast Quail with Chef's Sauce (each)	3.25
A3. 豉椒炒蝸牛	Snails with Black Bean Sauce	3.50
A4. 紅酒燴青口	Fresh Mussel in Red Wine	3.50
A5. 椒鹽炸雞翼	Deep Fried Spicy Chicken Wings	3.50
A6. 沙律脆皮蝦角	Deep Fried Crispy Shrimp Dumpling with Salad Dressing	4.50
A7. 有殼生蠔(每隻) (豉汁或蒜茸蒸)	Steamed Oyster with Black Bean Sauce or Garlic (each)	Seasonal
A8. 北京鴨(兩食)	Peking Duck (2 Courses)	30.00
A9. 威化龍井鴨(半隻)	Crispy Duck with Smoke Flavor (half)	10.50
A10. 酥炸大生蠔	Breaded Oysters	12.00
A11. 椒鹽焗生蠔	Oysters with Ginger Green Onion or Black Bean Sauce in Sizzling Plate	12.00
A12. 鐵板薑蔥生蠔	Deep Fried Spicy Oysters or Honey Black Pepper Sauce	12.00
A13. 豉汁蒸馬友	Steamed Black Cod with Black Bean Sauce	12.00
A14. 煎封馬友	Deep Fried Black Cod	12.00
A15. 椒鹽焗中蝦球	Deep Fried Spicy Shrimps	10.50
A16. 翡翠玉龍球	Breaded Shrimp Balls with Broccoli in Crab Meat Sauce	10.50
A17. 蜜桃蝦仁	Sauteed Shrimp with Honey Walnuts	9.50
A18. 茄子蝦仁	Stir Fried Shrimps & Eggplant in Szechuan Style	9.50
A19. 鮮果雞球/牛肉	Sliced Chicken or Beef with Fruits	8.50
A20. 西汁煎軟雞	Breaded Boneless Chicken with Chef's Sauce	8.00
A21. 椒鹽雞片	Deep Fried Spicy Boneless Chicken (White Meat)	7.75
A22. 湖南雞片	Sliced Boneless Chicken in Hunan Spicy Sauce	7.50
A23. 豉汁魚柳	Breaded Fish Fillet with Black Bean Sauce	7.75
A24. 蜜糖牛仔骨	Beef Ribs in Sweet & Sour Sauce, Deep Fried Salted Style	8.50
A25. 蜜椒牛仔骨	Black Pepper Beef Ribs with Honey Sauce	8.25
A26. 橙皮牛肉	Beef with Honey Sauce & Orange Peel	8.00
A27. 琵琶豆腐	Deep Fried Minced Bean Curd with Meat	8.25
A28. 豉椒牛腩腩	Beef Tripe with Black Bean Sauce	7.75
A29. 百花煎釀雙寶	Deep Fried Eggplant & Bean Curd Stuffed with Minced Shrimps	8.25
A30. 油鹽/蒜茸炒西洋菜	Stir Fried Water Cress or with Garlic Sauce	7.00
A31. 豉汁青口	Fresh Mussels with Black Bean Sauce	7.00
A32. 沙爹/薑蔥焗蟹	Fresh Crab with Satay Sauce or Ginger & Green Onion	8.50
A33. 椒鹽墨魚仔	Deep Fried Spicy Baby Cuttle Fish	7.95
A34. 沙爹墨魚仔	Steamed Baby Cuttle Fish with Satay Sauce	7.95
A35. 芽菜仔炒麵	Stir Fried Egg Noodle with Beansprout	6.75
A36. 上海粗炒	Stir Fried Thick Noodle in Shanghai Style	7.00
A37. 廣東湯麵	Cantonese Noodle Soup with Meat, Shrimp & Vegetable	5.75

特別介紹

湯羹類

	(小)	(中)	(大)
雞絲瑤柱羹	10.00	15.00	20.00
龍王海鮮羹	7.00	10.50	14.00
蟹肉雪蛤羹	7.50	11.00	15.00
明火例湯	5.50	7.25	10.00
西洋菜雞陳腎	(每盅) 5.50		

小菜類

	(兩食)	(三食)
北京鴨	30.00	35.00
樟油北菇燻乳鴿	14.00	
脆皮火鴨	(半隻) 12.50	(全隻) 25.00
威化龍井鴨	(半隻) 10.50	(全隻) 21.00
蝦子海參扒鴨掌	10.00	
生菜雀肉鬆	9.95	
香滑骨香雞	(半隻) 9.50	
涼瓜炆雞/牛肉	8.00	
枝竹炆鴨煲	8.50	
魚唇扒鴨掌	8.50	
鹹魚雞粒豆腐/茄子煲	7.95	
北菇蒸雞	7.75	
脆皮炸大腸	7.50	
海蜆掛燒蹄/牛腩	7.95	

肉類類

三鮮牛骨髓	9.50
沙爹牛仔骨	8.50
鬼馬牛肉	8.00
沙爹肥牛煲	7.95
味菜牛柏菜	7.95
味菜炒牛肉	7.75
土魷/味蛋蒸肉餅	7.95
無錫排骨煲	7.75

蔬菜類

蟹肉豆苗	10.50
四寶瑤海參	10.00
開煲扒豆腐	9.50
竹笙扒上素	9.00
腐乳/蝦蓉炒通菜	7.95
馬拉盞/蝦蓉/腐乳炒西洋菜	7.00
蒜茸炒芥菜	6.50

海鮮類

蔥封馬友	12.00
豉汁蒸馬友	12.00
油泡斑球	12.00
百花銀湖蝦竹笙	12.00
翡翠斑球	10.50
椒鹽中蝦	9.50
翡翠燻螺片	9.50
陳皮斑腩蒸豆腐	8.50
斑腩豆腐煲	8.50
馬拉盞炒蟹鉗	8.50
油泡花枝片	8.50
沙爹/薑葱焗蟹	8.50
蝦子百花蒸麒麟豆腐	7.95
椒鹽墨魚仔	7.95
沙爹/豉汁蒸墨魚仔	7.95
沙爹粉綠鱈魚球煲	7.75
東江豆腐煲	7.75
海味雞菜煲	7.75

粉麵飯類

蝦子干燒伊麵	9.50
菜遠北菇樹麵	7.25
上海粗炒	7.00
雪菜肉絲蟹膏麵	7.00
雪菜肉絲榨菜麵	6.75
炸醬撈麵	6.75
沙爹牛肉炒河	6.75
芽菜仔炒麵	6.75
雪菜肉絲粉麵湯	5.50
蟹膏炒飯	9.00
福建炒飯	8.75
鹹魚雞粒炒飯	7.25

飯後甜品

	(小)	(中)	(大)
椰汁雪蛤膏	7.00	10.00	14.00
蜜瓜西米露	4.50	6.75	9.00
陳皮紅豆沙	4.50	6.75	9.00
杏仁奶露	4.50	6.75	9.00

常備新鮮蔬菜：

豆苗, 油菜心, 芥蘭, 白菜仔, 通菜, 芥菜, 西洋菜。

雪糕訂單				雪糕訂單				雪糕種類
ICE CREAM ORDER LIST		單價	數量	ICE CREAM ORDER LIST		單價	數量	
		PRICE	QTY.			PRICE	QTY.	ICE CREAM FLAVORS
A	雪糕新地 拼已飲品			B	雪糕新地 拼已飲品			
1	香蕉船 Banana Split	\$4.00		11	椰香威風 Pina Colada	\$4.00		雲呢拿 朱古力 VANILLA CHOCOLATE
2	鮮果新地 Fresh Fruit Sundae	\$4.00		12	香芒迷情 Mango Passion	\$4.00		椰子 COCONUT
3	快樂家庭 Happy sundae	\$6.00		13	西班牙咖啡 Spanish Coffee	\$3.50		綠茶 紅豆 GREEN TEA RED BEAN
4	嘉亂清迷 Twirlin' Sundae	\$4.00		14	雪糕紅豆冰 Red Bean Special	\$4.00		士多 咖啡 STRAWBERRY COFFEE
5	愛在嘉尼黑 German Sundae	\$4.00		15	波蘭特飲 Pineapple Mirage	\$3.50		薄荷朱古力 MINT CHIP
6	情豆初開 Passy Love Sundae	\$4.00		16	鮮果奶昔雪糕 Fresh Fruit Milkshake w. Ice Cream	\$4.00		芒果雪芭 MANGO SOBERT
7	亞洲風情 Mix & Match	\$4.00		17	鮮果沙冰雪糕 Fresh Fruit Slush w. Ice Cream	\$4.00		菲律賓芝士 PHILIPPINE CHEESE
8	濃情蜜意 True Love Sundae	\$6.00		18	十二度金鑽 Dozen Flavors	\$8.00		菲律賓雙色 PHILIPPINE TWINS
9	鮮果威夫新地 Fresh Fruit Waffle w. Ice Cream Sundae	\$4.00		19	蘋果批雪糕 Apple Pie Almond	\$4.00		菲律賓芋圓 PHILIPPINE TARO
10	特色雪糕 Double Special Ice Cream Single	\$4.00 \$2.00		20	檸檬批雪糕 Lemon Pie Almond	\$4.00		菲律賓彩虹 PHILIPPINE RAINBOW

以上所有雪糕加以下各款另加\$0.50.

Special Ice Cream with Each Topping Additional charge \$0.50.

蜜糖	花生醬	M&M	薑汁蜜	檸檬汁	朱古力醬	煉奶	雲呢拿餅
Honey	Peanut Butter	M&M	Ginger Honey	Lemon Honey	Chocolate Syrup	Condensed Milk	Vanilla Crunch
士多絲	黑車厘絲	花生碎	朱古力餅	彩色糖	杏仁碎		
Strawberry Syrup	Black Cherry Syrup	Peanut Crunch	Oreo Crunch	Sprinkle	Almond Nuts		

套餐 A

- A 24PC 煙肉腸仔卷
Sausages & Bacon Rolls
B 24PC 什錦三文治
Fancy Sandwiches
C 24PC 越式炸春卷
Mini Spring Rolls w/ Chili & Booy Sauce
D 5LB 蘋果雞沙拉
Chicken & Apples Salad
E 5LB 肉醬燻意粉
Spaghetti Bolognese
F 24PC 鮮果撻
Mini Fresh Fruit Tarts

A, B, C 三種小食可足換其它相同價之小食。套餐不包括運費及不接受餅卡及各種優惠。

送 2LB 什果生日蛋糕
套餐 A \$128

套餐 B

- A 48PC 煙三文魚爭角包
Smoked Salmon on Brown Bread
B 48PC 蒜蓉芥火腿卷
Fresh Asparagus & Prosciutto
C 48PC 什錦三文治
Fancy Sandwiches
D 48PC 酥炸雞中翼
Fried Chicken Middle Wings
E 40PC 什錦壽司
Assorted Sushi
F 5LB 菠蘿火腿沙律
Ham & Pineapple Salad
G 5LB 生炒牛肉飯
Fried Rice w/ Minced Beef

A, B, C 三種小食可足換其它相同價之小食。套餐不包括運費及不接受餅卡及各種優惠。

送 4LB 什果生日蛋糕
套餐 B \$268

套餐 C

- A 60PC 魚子燻蛋片
Caviar on Sliced Eggs
B 60PC 煙燻多士
Smoked Oysters on Toast
C 60PC 什錦三文治
Fancy Sandwiches
D 60PC 蒜蓉海蜆沙律
King Prawns & Mango Salad
E 60PC 什錦壽司
Assorted Sushi
F 5LB 黑椒牛肉炒意粉
Fried Spaghetti w/ Black Pepper Beef
G 5LB 大蝦海鮮炒飯
Tai Pau Seafood Fried Rice
H 60PC 鮮果撻
Mini Fresh Fruit Tarts

A, B, C 三種小食可足換其它相同價之小食。套餐不包括運費及不接受餅卡及各種優惠。

送 6LB 什果生日蛋糕
套餐 C \$388

特級套餐

- A 煙肉腸仔卷
Sausages & Bacon Rolls
B 魚子燻蛋片
Caviar on Sliced Eggs
C 蒜蓉芥火腿卷
Fresh Asparagus & Prosciutto
D 海鮮飲
Prawn Dumpling
E 越式炸春卷
Mini Spring Rolls w/ Chili & Booy Sauce
F 什錦壽司
Assorted Sushi
G 黑椒牛肉炒意粉
Fried Spaghetti w/ Black Pepper Beef
H 生炒牛肉飯
Fried Rice w/ Minced Beef
I 鮮果撻
Mini Fresh Fruit Tarts

以上套餐不包括運費，不接受餅卡及各種優惠。

特級套餐每位 \$8.80，最小 60 位以上 100 位以上送 10LB 什錦水果蛋糕。

SPECIAL

S 1.	Barbecued Squid (Appetizer)	5.95
	(Has to be served in room temperture)	
	烤鳶魚	
S 2.	Shanghai Style Cold Noodles	5.95
	(Served with minced pork sauce, slightly spicy)	
	上海涼面	
S 3.	Sea Cloud (2)	3.25
	(Crisp puffy "pillows" filled w. minced shrimp)	
	炸海皇卷	
S 4.	* Crispy Stuffed Eggplant	10.95
	(w. minced shrimp served in garlic sauce *Spicy)	
	魚香茄餅	
S 5.	* Curry Chicken China Fun Style	9.95
	葡國咖喱雞	
*****	Asparagus Sauteed *****	
S 6.	蘆筍雞 with Chicken	9.25
S 7.	蘆筍牛 with Beef	9.50
S 8.	蘆筍大蝦 with Shrimp	11.50
S 9.	蘆筍海鮮 with Mixed Seafood	13.95
S 10.	Chinese Anchovy Fried Rice	6.95
	咸魚炒飯	

大世界酒店结帐单 N° 0002506

座号: 茶卡号: 年 月 日

品 名	金 额	挂 帐 签 单
冷 菜		单 位
菜 肴		协议号
酒 水		挂 帐
点 心		签 名
蛇		经手人
茶 座		批准人
合 计		
大 写	万 仟 佰 拾 元	
备 注		

第二联 客 户

开票 复核 收款

下地				下地				下地																											
點				美期				星室茶羽陸																											
84 (12) 6000				日 (止時六)				八至日二月四曆新 午下至應供點美式各) (費務服一加另)																											
杜侯蒸肉排	釀豬腩燒賣	鮮牛肉燒賣	架厘雞粒角	大良野雞餛	煎粉菓連湯	吉列石班牌	五柳脆雲吞	滑雞球大飽	坤油叉燒飽	淡水鮮蝦餃	脯魚蝦燒賣	家鄉蒸粉菓	蝦蓉韭菜餃	火燒荳糖糰	北菰雞球扎	蚶黃灌湯餃	鮮蝦仁荷飯	上湯蚶肉角	鹹品																
椒化鷄蛋撻				香朥雪酥批				奶油椰絲盞				蜜餞金華甫				紅荳沙燒餅																			
上洋脆鮮餅				蒜蓉生蹄饅				湘蓮黑麻糕				雪耳南杏露				酥皮蓮蓉飽				鮮橙汁奶饅				美蓮合桃蓉飽				蓮子蓉香粽				甜品			
赤黑焗班粒飯				焗排骨飯				焗肥雞飯				上湯蝦水餃				五生魚辦麵				紅燒大包翅															

常念

功德無量

贈閱

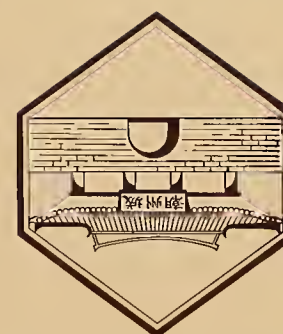
佛說助印經書警世渡人功德第一

貧者因施而富，富者因施而貴。

歡迎棠閣、助印讓大衆廣結善緣
姚博仁

放入鏡框 功總無量

潮州邊爐



特別介紹

◀禦寒生窩▶

沙	上	魚	早結
茶	湯	頭	三
牛	什	胎	豆
肉	會	燻	燻
燻	燻	燻	燻

大小	大小	大小	大小
壹百	壹百	壹百	壹百
貳百	貳百	貳百	貳百
貳百	貳百	貳百	貳百
貳百	貳百	貳百	貳百

响	大	大	生	游
螺	螺	螺	螺	螺
片	片	片	片	片
蝦	蝦	蝦	蝦	蝦
條	條	條	條	條

◀全日供應▶

時價

特別介紹

◀禦寒生窩▶

肚	帶	鱔	魚	牛
魚	魚	魚	魚	魚
片	片	片	片	片
片	片	片	片	片
片	片	片	片	片

鮮	大	鮮	大	鮮	大
魚	魚	魚	魚	魚	魚
丸	丸	丸	丸	丸	丸
丸	丸	丸	丸	丸	丸
丸	丸	丸	丸	丸	丸

青	中	生	河	米	粉	生	紅	美	沙	雞
麵	粉	粉	粉	粉	粉	粉	粉	粉	粉	粉
麵	麵	麵	麵	麵	麵	麵	麵	麵	麵	麵
麵	麵	麵	麵	麵	麵	麵	麵	麵	麵	麵
麵	麵	麵	麵	麵	麵	麵	麵	麵	麵	麵

◀全日供應▶

時價

龍利套餐 \$29.95 (四人份)

A	B	C
北港雞卷	醉雞	炸甜不辣
清蒸龍利	干煎龍利	豆豉龍利
苦瓜上排湯	金針排骨湯	豬腳腐竹湯
小辣椒牛肉絲	毛豆蝦仁	韭黃香干肉絲
炒絲瓜	炒菠菜	炒空心菜

溫哥華大蟹套餐 \$29.95 (四人份)

A	B	C
涼拌海蜆絲	滷豬耳絲	鹽辣牛筋
炒大蟹	炒大蟹	炒大蟹
菠菜豬肝湯	筍絲魚湯	冬菜鴨湯
鹽旺	薑塔炒螺肉	中芹香干肉絲
炒白菜花	炒絲瓜	炒菠菜

超值龍蝦套餐 25.95

A.
牛尾湯
炒龍蝦
三杯雞
炒絲瓜

B.
香鴨湯
炒龍蝦
麻油腰花
炒空心菜

C.
羊肉湯
炒龍蝦
醉排骨
炒菠菜

超值鱸魚套餐 24.95

A.
水魚湯
清蒸鱸魚
京都排骨
炒空心菜

B.
牛腩湯
清蒸鱸魚
炒螺片
炒菠菜

C.
羊肉湯
清蒸鱸魚
炒刀蜆
炒絲瓜

*溫哥華大蟹 11.95 一隻

TEL: 718-661-6655

小辣椒川菜館 火鍋點菜單

桌号:		日期:	
	鸳鸯汤底 9.95		千鍋魚 29.95
	小辣椒汤底 9.95		香辣鱿鱼蝦 29.95

毛肚	4.00	木耳	2.00
肥牛	5.00	花菜	2.00
羊肉	5.00	西芹	2.00
魚片	5.00	蒜苗	2.00
牛肚	5.00	玉米	2.00
大蝦	5.00	年糕	2.00
血旺	4.00	蘿蔔	2.00
魚餃	4.00	豆芽	2.00
花枝丸	4.00	紅薯粉	2.00
八爪魚	4.00	茼蒿菜	2.00
鮓魚	4.00	豆苗	2.00
胗花	4.00	海帶	2.00
腰片	4.00	土豆	2.00
香腸菇	4.00	竹筍	2.00
鵝鴨蛋	4.00	藕片	2.00
剝皮魚	4.00	菠菜	2.00
帶魚	4.00	豆皮	2.00
午餐肉	4.00	豆腐	2.00
香菜丸	4.00	凍豆腐	2.00
魚丸	4.00	白菜	2.00
蝦丸	4.00	粉絲	2.00
鱈魚	8.00	芋頭	2.00
田雞	8.00	冬瓜	2.00
肥腸	6.00	茼蒿	3.00
鴨舌	6.00	糖醋	6.00
香菇	3.00	炸肉	4.00
平菇	3.00	白肉	4.00
金針菇	3.00	牛肉	8.00
蘑菇	3.00		
貢菜	3.00		

合計

TOTAL

精美小菜 Selective Specialties		乾魚及海味 Abalone & Dried Seafood	
1. 黃金竹筍雞肉卷	\$22.85	1. 厚花膠金銀鮮鮑片	\$46.85
Steamed Chicken Rolled w/ Bamboo Pith Topped w/ Pumpkin Souce		Braised Sliced Abalone w/ Supreme Fish Maw	
2. 紅燒肘子元蹄	\$18.85	2. 翡翠海參鮮鮑片	\$42.85
Braised Pork Leg w/ Brown Sauce		Braised Sliced Abalone w/ Sea Cucumber & Green Vegetable	
3. 魚香百花牛柳片	\$18.85	3. 碧綠鮮鮑片	\$38.85
Stir-Fried Beef Tenderloin w/ Shrimp Colloid in Fish Sauce		Braised Sliced Abalone w/ Seasonal Green Vegetable	
4. X.O. 醬爆羊片	\$18.85	4. 花膠海參扒鵝掌	\$36.85
Sautéed Sliced Mutton Spiced X.O. Sauce		Braised Goose Web Topped w/ Sea Cucumber & Fish Maw	
5. 黑椒香茅牛柳粒	\$16.85	5. 鮑汁生扣花膠鵝掌煲	\$32.85
Stir-Fried Diced Beef Tenderloin w/ Black Pepper & Lemon Grass		Stewed Fish Maw & Gooses Webs w/ Abalone Sauce in Clay Pot	
6. 脆皮香蔥帶子	\$15.85	6. 蜜芝菇扒刺參	\$28.85
Deep-Fried Crispy Banana & Sea Scallop Served w/ Mayonnaise		Braised Spike Sea Cucumber Tapped w/ "Bailing" Mushroom	
7. 蒜爆京蔥牛肉	\$12.85	7. 香蔥醬爆刺參	\$28.85
Sautéed Sliced Beef w/ Leeks & Garlic		Braised Spike Sea Cucumber w/ Scallion	
8. 京式賽螃蟹	\$12.85	8. 蝦子扒原條刺參	\$28.85
Scramble Egg White w/ Fish Meat & Vegetable		Braised Whole Spike Sea Cucumber Topped w/ Shrimp Roe	
9. 碧綠鮮帶子	\$15.85		
Sautéed Sea Scallop w/ Green Vegetable			
10. 蒜茸蔥帶子豆腐	\$13.85		
Steamed Sea Scallop & Bean Curd w/ Mashed Garlic			

海鮮美食

Seafood Cuisine

- | | |
|---|---------|
| 1. X.O. 醬爆片兩頭蚌 | \$22.85 |
| Sautéed Coral Clam & Sliced Whelk w/ X.O. Spiced Sauce | |
| 2. 水晶蝦球 | \$19.85 |
| Sautéed Crystal Prawn Balls | |
| 3. 金沙脆蝦球 | \$19.85 |
| Deep-Fried Prawn Balls w/ Salted Duck Egg Yolk | |
| 4. 二荳石頭帶子 | \$18.85 |
| Stir-Fried Sea Scallop w/ Deep-Fried Bean Curd Topped w/ Twins Nuts | |
| 5. 翡翠鮮百合蝦球 | \$18.85 |
| Stir-Fried Prawn Balls w/ Fresh Lily & Green Vegetable | |
| 6. 鮮水果核桃蝦球 | \$18.85 |
| Deep-Fried Prawn Balls w/ Glazed Honey Walnut Mayonnaise | |
| 7. 芝士百花蝦球 | \$18.85 |
| Deep-Fried Shrimp Collard Balls Stuffed w/ Cheese | |
| 8. 宮保蝦球 | \$16.85 |
| Sautéed Prawn "Kung Pao" Style | |
| 9. 紅梅雪花蝦仁 | \$16.85 |
| Stir-Fried Shrimps w/ Egg White Topped with Crab Roe | |
| 10. 味香銀鱈魚 | \$18.85 |
| Pan-Fried Cod Fish, Served w/ Salted Fish Flavor | |
| 11. 絲瓜金蒜炒絲苗蝦球 | \$16.85 |
| Poached Shrimp w/ Enoki Mushroom & Shredded Angle Lettuce | |

家禽類

Poultry

- | | |
|---|---------|
| 1. 金華玉樹雞 | |
| Steamed Chicken Fillet w/ Yunnan Ham & Black Mushroom | |
| (全隻, Whole Bird) | \$25.85 |
| (半隻, Half Bird) | \$13.85 |
| 2. 海撈手撕雞 | |
| Hand Torned Chicken w/ Jelly Fish | |
| (全隻, Whole Bird) | \$22.85 |
| (半隻, Half Bird) | \$12.85 |
| 3. 高乳吊燒雞 | |
| Roasted Chicken w/ Preserved Taro Curd | |
| (全隻, Whole Bird) | \$22.85 |
| (半隻, Half Bird) | \$12.85 |
| 4. 小珍扒大鴨 (半隻) | \$18.85 |
| Braised Duckling w/ Assorted Meat & Seafood | |
| 5. 乾降乳鴿焗 | \$15.85 |
| Sautéed Minced Pigeon, Served w/ Lettuce | |
| 6. 蒜蓉香酥鴨 | \$13.85 |
| Deep-Fried Boneless Duckling w/ Mashed Taro Stuffing | |
| 7. 珍珠大千雞 | \$12.85 |
| Stir-Fried Fillet of Chicken w/ Spiced Sauce Garished w/ Pearl Leaf | |
| 8. 果仁宮保雞丁 | \$10.85 |
| Sautéed Diced Chicken w/ Nuts "Kung Pao" Style | |

特色飯麵		
Rice & Noodles		
1. 富貴炒飯	\$15.85	
Fried Rice w/ Superior Seafood & Meat		
2. 瑤柱蛋白炒飯	\$13.85	
Fried Rice w/ Egg White & Conpoy		
3. 粟米雞粒炒雙色飯	\$10.85	
Fried Twins Rice w/ Sweet Corn & Diced Chicken		
4. 茄汁粟魚雞粒飯	\$10.85	
Fried Rice w/ Diced Chicken, Dried Octopus in Abalone Sauce		
5. 明蝦球炒麵	\$15.85	
Fried Noodle w/ Prawn Balls		
6. 魚香牛肉炒麵	\$9.85	
Fried Noodle w/ Beef & Fish Sauce		
7. 花菇茄汁豉伊麵	\$13.85	
Braised E-Fu Noodle & Chinese Mushrooms w/ Abalone Sauce		
8. 魚肚海鮮滷米線	\$15.85	
Rice Vermicelli w/ Assorted Seafood & Fish Maw in Soup		
9. 星洲炒米粉	\$10.85	
Fried Rice Vermicelli "Singaporean" Style		
10. 干炒牛河	\$9.85	
Fried Rice Noodles w/ Sliced Beef		

開胃頭盤		
Appetizers		
1. 御珍錦繡大拼盤	\$28.85	
Assorted Superior Appetizer Platter		
2. 御珍大小碟	\$22.85	
Six Appetizers Dishes "Imperial" Style		
3. 牛展拼海蜆	\$12.85	
Marinated Shank of Beef & Jelly Fish		
4. 海蜆拼燒蹄	\$12.85	
Cured Pork Knuckle & Jelly Fish		
5. 南乳掌翼	\$9.85	
Marinated Ducks Webs & Wings in Soy Sauce		
6. 五香牛肉	\$9.85	
Marinated Beef in Soy Sauce		
7. 寧波烤翅	\$9.85	
Fermentation Bean Curd w/ Mushroom in Brown Sauce		
8. 茶香燒素福	\$8.85	
Smoked Roulade of Bean Curd Sheet w/ Tea Flavor		
9. 白雲鳳爪	\$8.85	
Marinated Chicken Feet w/ Vinegar		

明爐燒味		
Barbecued & Roasted		
1. 北京片皮鴨 (全隻)	\$28.85	
Roasted Whole Peking Duckling		
2. 挂爐燒鴨		
Barbecued Duckling	\$22.85	
(全隻, Whole Bird)	\$12.85	
(半隻, Half Bird)	\$22.85	
3. 乳豬拼盤		
Barbecued Suckling Pig Combination	\$14.85	
4. 化皮乳豬件		
Barbecued Suckling Pig	\$11.85	
5. 玫瑰豉油雞		
Marinated Chicken w/ Dark Soya Sauce	\$12.85	
(半隻, Half Bird)		
6. 脆皮燒乳鴿		
Deep-Fried Crispy Whole Pigeon	\$12.85	
7. 玫瑰豉油皇乳鴿		
Marinated Whole Pigeon w/ Dark Soya Sauce	\$9.85	
8. 蜜汁叉燒		
Barbecued Pork		

健康素食		
Healthy Vegetarian		
1. 清炒嫩豆苗	\$13.85	
Sautéed Bean Sprout		
2. 竹筍燴三寶素	\$13.85	
Sautéed Mixed Vegetables Topped		
w/ Bamboo Pith		
3. 金銀豆浸時蔬	\$13.85	
Poached Seasonal Vegetable w/ Salted Duck		
Egg & Preserved Egg		
4. 燒餅滑豆腐	\$12.85	
Steamed Bean Cake w/ ham & Black Mushroom		
5. 靈芝蒜扒菜膽	\$12.85	
Stir-Fried Vegetable Bulb Topped		
w/ "Balling" Mushroom		
6. 清炒或蒜茸鮮時蔬	\$10.85	
Sautéed Seasonal Fresh Vegetable or w/ Garlic		
7. 洋水芹香	\$9.85	
Stir-Fried Celery & Water Chestnut		
8. 鮮菇紅燒山水豆腐	\$9.85	
Braised Bean Curd w/ Mushroom & Vegetables		
9. 金菇花菇扒茄子	\$9.85	
Eggplant Topped w/ Enoki & Black Mushroom		

合時煲仔菜

Seasonal Casserole

1. 御珍一品煲	\$32.85
Assorted Supreme Dried Seafood in Casserole	
2. 海皇豆腐煲	\$16.85
Stewed Assorted Seafood w/ Bean Curd in Casserole	
3. 海味什菜煲	\$14.85
Stewed Mixed Vegetables w/ Dried Seafood in Casserole	
4. 清湯蘿蔔牛腩煲	\$12.85
Stewed Beef Brisket & Turnip w/ Superior Stock in Casserole	
5. 古法梅菜扣肉煲	\$12.85
Traditional Braised Pork Bellies w/ Superior Stock in Casserole	
6. 南乳溫公齋煲	\$12.85
Stewed Mixed Vegetables w/ Preserved Taro Curd in Casserole	
7. 干蔥滑雞煲	\$12.85
Braised Chicken w/ Shallots in Casserole	
8. 魚香海皇茄子煲	\$12.85
Braised Assorted Superior Seafood & Eggplant w/ Fish Sauce in Casserole	
9. 雪菜肉絲豆腐煲	\$8.85
Stewed Bean-Curd w/ Minced Pork & Preserved Snow Cabbage in Casserole	

豐料湯羹

Soup and Thick Soup

1. 竹筴鮮蟹肉羹	\$20.85
Bamboo Filth w/ Crab Meat in Thick Soup	
2. 蟹肉瑤柱冬菇羹	\$20.85
Crabmeat & Conpoy in Mashed Winter Melon Thick Soup	
3. 每日豆料老火湯	\$13.85
Soup of To-Day	
4. 太子海皇羹	\$12.85
Assorted Seafood w/ Bean Curd in Thick Soup	
5. 金粟魚肚羹	\$12.85
Fish Maw w/ Sweet Corn in Thick Soup	
6. 酸辣海鮮羹	\$12.85
Assorted Seafood in Spiced & Sour Thick Soup	
7. 當爐魚茸羹	\$12.85
Minced Fish in Thick Soup	
8. 西湖牛肉羹	\$9.85
Minced Beef w/ Egg White & Chinese Parsley in Thick Soup	

魚翅

Shark Fin

- | | |
|---|-------------------------|
| 1. 砂窩雞煲翅 (2-4 人用) | \$68.85 |
| Stewed Shark Fin w/ Chicken in Casserole (For 2-4 People) | |
| 2. 御珍紅燒大龍翅 (每位) | \$38.85 |
| Braised Superior Shark Fin in Brown Sauce (Per Person) | |
| 3. 紅燒海虎翅 (每位) | \$38.85 |
| Braised Tiger Shark Fin (Per Person) | |
| 4. 石斑翅中翅 | 每位\$22.85 |
| Stewed Shark Fin Dumpling w/ Shark Fin Soup | |
| 5. 港式魚翅撈飯 | 每位\$22.85 |
| Tossed Steamed Rice w/ Shark Fin Soup "Hong Kong" Style | |
| 6. 原隻萬壽果燉翅 | \$19.85 |
| Double Boiled Shark Fin w/ Whole Papaya | |
| 7. 明太子海皇翅 | 每位\$18.85 |
| Braised Shark Fin w/ Crab Roe (Per Person) | |
| 8. 紅燒雞絲 / 蟹肉翅 | 每位 (Per Person) \$18.85 |
| 例牌 (Regular) \$45.85 | |
| Braised Shark Fin w/ Shredded Chicken or Crab Meat in Brown Sauce | |

精美小菜

Selective Specialties

- | | |
|---|---------|
| 11. 鳳梨咕嚕肉 | \$12.85 |
| Sweet & Sour Pork w/ Pineapple | |
| 12. 福建扒白菜苗 | \$12.85 |
| Stir-Fried Chinese Cabbage Topped w/ Diced Chicken & Seafood | |
| 13. 豉豆香芹炒咸肉 | \$10.85 |
| Stir-Fried Salted Pork w/ Celery & Sugar Bean | |
| 14. 金銀蒜香骨 | \$10.85 |
| Deep-Fried Pork of Spare Rib w/ Garlic Flavor | |
| 15. 乾煸四季豆 | \$9.85 |
| Braised French Bean w/ Dried Minced Beef | |
| 16. 蒜酥絲連 | \$9.85 |
| Stir-Fried Shredded Lotus Root w/ Shredded Pork | |
| 17. 白灼金蒜肥牛 | \$9.85 |
| Poached Fat Beef & Enoki Mushroom | |
| 18. 薑蔥爆大鴨 | \$9.85 |
| Stir-Fried Roasted Duck w/ Ginger & Scallion | |
| 19. 金勾臘味蒜扒時蔬 | \$8.85 |
| Sautéed Seasonal Vegetables Topped w/ Minced Cured Meat & Dried Shrimps | |
| 20. 味香銀芽炒肉絲 | \$8.85 |
| Stir-Fried Shredded Pork w/ Green Bean Sprout W/ Salted Fish Flavor | |

天山羊莊 小肥羊 火鍋城

新添 2 菜 1 湯 \$12.95 Two entrée & 1 Soup \$12.95
新添 3 菜 1 湯 \$16.95 Three entrée & 1 Soup \$16.95
添 1 菜 + \$4.95 Each Additional entrée \$4.95

辣子肉丁 Sautéed Pork with Hot Pepper	滑溜肉片 Sautéed Tender Pork Loin	回鍋肉 Twice Cooked Pork
魚香肉絲 Shredded Pork in Garlic Sauce	魚香腰花 Kidney in Garlic Sauce	紅燒排骨 Spare Ribs in Brown Sauce
肉片地三鮮 Sautéed Pork with Eggplant potato & Green Hot Pepper	尖椒炒肉 Sliced Pork with Cow Horn Pepper	酸菜肚片 Sour Cabbage with Pork Stomach
蒜苗腊肉 Tea Smoked Pork with Garlic Sprout	糖醋排骨 Spare Ribs in Sweet & Sour Sauce	炒三樣 Sautéed Pork Liver, Kidney and Heart
肉片燒腐竹 Sliced Pork with Dry Bean Curd	回鍋大腸 Special Flavor Intestines	木須肉 Moo Shu Pork
炸肥腸 Deep Fried Pork Intestines	韭菜豬血 Leek sautéed with Pork Blood	蔥爆羊肉 Lamb with Scallion
涼瓜牛柳 Sautéed Beef with Bitter Melon	空心菜沙茶牛 Chinese Watercress & Beef in Chinese B.B.Q. Sauce	蔥爆牛肉 Beef with Scallion
辣子雞 Sautéed Chicken with Hot Pepper	魚香雞 Chicken in Garlic Sauce	宮爆雞丁 Chicken with Peanuts in Hot Pepper Sauce
中芹炒蛋 Chinese Spinach with Egg	蒜泥空心菜 Chinese Watercress with Garlic	麻婆豆腐 Spicy Bean Curd
蕃茄炒蛋 Stir Fried Tomato with Egg	清炒菠菜 Sautéed Spinach	家常豆腐 House Special Bean Curd
薑蔥炒蟹 Sautéed Crab with Ginger and Scallion Sauce	九層塔海瓜子 Manila Clams with Basil	燒三素 Stir Fried Vegetarian Special
响螺肉片 Sautéed Fresh Conch with Pork	鹽爆螺片 Sautéed Fresh Conch	清炒螺片 Sautéed Fresh Conch
干扁四季豆 Sautéed String Beans	蒜汁茄子 Eggplant in Garlic Sauce	燒茄子 Sautéed Eggplant
小辣椒炒土豆 Sautéed Potato with Green Hot Pepper	酸菜粉絲 Pickled Cabbage with Angel Hair	

今日經濟菜式		(星期日)	
民國卅九年九月三日 太平酒家菜單	元	元	元
	冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條	冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條	冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條
	元	元	元
	冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條	冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條	冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條
今日摩登菜式			
冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條	冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條	冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條	冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條
冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條	冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條	冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條	冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條
冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條	冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條	冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條	冬菇鴨球 浸鮮魚 生根白錫 呂菜美翅 花膠鴨條

北京
丰泽园饭庄

地址：北京市前门外煤市街

33.2828

电话：33.3043

1974年9月27日宴会菜单

拔丝苹果
醋熘三片
点心三鲜蒸饺
香油鳊鱼鲜葱蒜
彩熠三白
干烧鳗鱼炸藕块
炸烹子鸡
干蒸法鱼
香酥肥鸭
另易烧海参
鸡茸鱼翅
合菜
七冷盘

甜菜类

子子饭子果药段喻元性糖果
蓬蓬子蓬幸山山药子荷三
糖蒜琥珀丝子花菜子三豆
冰拔八碗拔奶燕拔陈炒杏冰炒
子子肌片肚脆肌脆肚丝丁丝子
肘肝九里肚猪双里猪肌肌笋子
烧珙香爆爆爆爆炒双爆里肌九
锅碗四光壳油油孤川滑滑酱炒里炸
肝肝肝肝肝心进珍珍珍丹丹肉肌
炒炒炒炒炒里尹香爆爆爆爆里
炸炸包五丁茸里尹菇爆爆爆爆
滑炸面炸炸炸炸炸香香爆炒光粘糖
丁丁鸡鸡鸡鸡鸡腿腿腿腿腿肉肉
鸡鸡炸炸炸炸炸鸡鸡鸡鸡鸡肉肉
辣辣辣辣辣辣辣辣辣辣辣辣辣辣
肥肥肥肥肥肥肥肥肥肥肥肥肥肥
蒸蒸蒸蒸蒸蒸蒸蒸蒸蒸蒸蒸蒸蒸
酒酒香滑干八香砂酒山酱笑干辣

鸡鸭肉类

角角角角角角角角角角角片片蟹
元元翅翅翅翅翅翅翅翅翅翅翅
烧烧烧烧烧烧烧烧烧烧烧烧烧烧
红红红红红红红红红红红红红红
盒盒白菜粉子片汤瓜卷绿宝散花
金金三三三三三三三三三三三三
纯纯三三三三三三三三三三三三
锡锡三三三三三三三三三三三三
仁仁仁仁仁仁仁仁仁仁仁仁仁仁
虾虾虾虾虾虾虾虾虾虾虾虾虾虾
炒炒炒炒炒炒炒炒炒炒炒炒炒炒
清炸炸炸炸炸炸炸炸炸炸炸炸炸炸
片片片片片片片片片片片片片片
角角角角角角角角角角角角角角
烧烧烧烧烧烧烧烧烧烧烧烧烧烧
红红红红红红红红红红红红红红
鱼鱼鱼鱼鱼鱼鱼鱼鱼鱼鱼鱼鱼鱼
桂桂桂桂桂桂桂桂桂桂桂桂桂桂
椒椒椒椒椒椒椒椒椒椒椒椒椒椒
醋醋醋醋醋醋醋醋醋醋醋醋醋醋
角角角角角角角角角角角角角角
元元翅翅翅翅翅翅翅翅翅翅翅
烧烧烧烧烧烧烧烧烧烧烧烧烧烧
红红红红红红红红红红红红红红
盒盒白菜粉子片汤瓜卷绿宝散花
金金三三三三三三三三三三三三
纯纯三三三三三三三三三三三三
锡锡三三三三三三三三三三三三
仁仁仁仁仁仁仁仁仁仁仁仁仁仁
虾虾虾虾虾虾虾虾虾虾虾虾虾虾
炒炒炒炒炒炒炒炒炒炒炒炒炒炒
清炸炸炸炸炸炸炸炸炸炸炸炸炸炸
片片片片片片片片片片片片片片
角角角角角角角角角角角角角角
烧烧烧烧烧烧烧烧烧烧烧烧烧烧
红红红红红红红红红红红红红红
鱼鱼鱼鱼鱼鱼鱼鱼鱼鱼鱼鱼鱼鱼
桂桂桂桂桂桂桂桂桂桂桂桂桂桂
椒椒椒椒椒椒椒椒椒椒椒椒椒椒
醋醋醋醋醋醋醋醋醋醋醋醋醋醋

鱼虾海味类

卷头飽圓面子面餃麦飽卷餃酥桂
絲履沙方肝盒蒸燒煎春蒸黄凉
銀湾豆束三酥锅三三本炸四蛋江
心豆花冬白笋菌豆片耳菇瓜筒菜
菜福菜二菜菜菜菜菜菜菜菜菜菜
油藤藤二菜菜菜菜菜菜菜菜菜菜
鴨口香燒干干錫燒紅川厚錫槽香
參馬參參參參參參參參參參參參
肚大海海八家四飽菜菜三件三
鍋燒燒燒燒燒燒燒燒燒燒燒燒燒
砂葱葱山胡滑滑滑滑滑滑滑滑滑
高高翅翅翅翅翅翅翅翅翅翅翅翅
湯湯湯湯湯湯湯湯湯湯湯湯湯湯
清美炒紅桂干紅鴨紅砂白鴨肌紅
草粉蝦花菜絲笋肝腰片鴨肚花瓜
鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨
拌二凉粒汗干脆盐蜜槽白肉松鴨

面点类

冷菜类
鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨
拌二凉粒汗干脆盐蜜槽白肉松鴨

大菜类

冷菜类
鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨
拌二凉粒汗干脆盐蜜槽白肉松鴨

素菜类

冷菜类
鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨
拌二凉粒汗干脆盐蜜槽白肉松鴨

冷菜类

冷菜类
鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨鴨
拌二凉粒汗干脆盐蜜槽白肉松鴨

INTRODUCTION TO CHINESE COOKING



Chinese cooking styles are divided into four major regional groupings: Northern (Beijing/Mandarin), Southern (Cantonese), Eastern (Shanghai) and Western (Szechuan/Hunan).

We specialize in the Beijing and Szechuan/Hunan styles, because they showcase what Chinese cuisine is known for: natural coloring and interesting shapes, appealing combinations of aroma, contrasts in texture and wide variations in ingredients and flavors.

The Beijing style came from the wheat-growing northern plain of China, near the Royal palace. It exemplifies "high cuisine," for it was created especially for the Imperial family and visiting heads-of-state. Natural, subtle seasonings are its hallmark.

Szechuan/Hunan cooking means hot and spicy to most diners. Liberal use of red and Szechuan peppers and rich seasonings have rightly earned this style its reputation.

Bar Specialties

Emperor of China serves a full line of popular mixed drinks, domestic and imported beers and wines.
For your pleasure, we also offer these exotic potions.



901. IMPERIAL ECSTASY
\$3.95

Rum, melon liqueur and lemon, pineapple and orange juices make this splendid concoction one recommended by our bartender.



902. EMPRESS
\$3.95

Rich plum wine, honeydew melon liqueur, coconut milk and pineapple juice introduce you to the mystique of the Imperial family.



903. THE FORBIDDEN DELIGHT
\$6.95

Designed especially for lovers, this creation of heavenly plum wine, melon liqueur and pineapple juice is for the two of you. Share one for exotic possibilities.



904. MAI TAI
\$3.75

This means "bird" in Tahitian. Its blend of Martinique and Jamaican rums makes it so.



905. PINA COLADA
\$3.75

A sublime mixture of coconut and rum flavors, this popular Polynesian creation is a favorite.



906. ZOMBIE
\$4.25

A sort of rum sour, this combination of three rums and lemon juice is not for the innocent.

Not responsible for loss of personal articles.

Creative Cuisine



Baptist Hospital East
American Heart Association
Carter's Louisville Division

Look for the soup kettles on our menu. They indicate the meals we serve which are lower in saturated fats and cholesterol and meet American Heart Association guidelines for "heart healthy" dining.

For diners on a restricted diet, we will omit salt, hot peppers at your request. Our chefs add no MSG to their cooking.

LET THE EMPEROR CUSTOMIZE YOUR MEAL

Chinese cooking is intrinsically healthy, for it combines fresh, lightly cooked ingredients with very little fat.

In addition, our experienced chefs can prepare special dishes for you not on the menu — even recreating Chinese dishes you've discovered elsewhere. We can "cool off" Szechuan/Hunan or "spice up" any dish.

EMPEROR DINNERS

Served with Fried Rice & Hot Tea.

731. DINNER FOR TWO\$24.00
Sizzling Rice Soup
Spring Rolls
Mongolian Beef
Sweet and Sour Pork

732. DINNER FOR THREE...\$36.00
Sizzling Rice Soup
Spring Rolls
Mongolian Beef
Mandarin Chicken
Sweet and Sour Pork

733. DINNER FOR FOUR\$48.00
Sizzling Rice Soup
Spring Rolls
Mongolian Beef
Mandarin Chicken
Sweet and Sour Pork
Emperor Vegetable Deluxe

734. DINNER FOR FIVE\$60.00
Sizzling Rice Soup
Spring Rolls
Mongolian Beef
* Szechuan Shrimp
Mandarin Chicken
Sweet and Sour Pork
Emperor Vegetable Deluxe

735. DINNER FOR SIX\$72.00
Sizzling Rice Soup
Spring Rolls
Mongolian Beef
Mandarin Chicken
* Szechuan Shrimp
Mo Shu Pork
Sweet and Sour Pork
Emperor Vegetable Deluxe

736. DINNER FOR EIGHT ...\$96.00
Sizzling Rice Soup
Spring Rolls
Mongolian Beef
Mandarin Chicken
* Szechuan Shrimp
Mo Shu Pork
Emperor Vegetable Deluxe
Crisp Duckling
Sweet and Sour Pork

737. DINNER FOR TEN.....\$120.00
Sizzling Rice Soup
Spring Rolls
Mongolian Beef
Mandarin Chicken
* Szechuan Shrimp
Mo Shu Pork
* Scallops with Garlic Sauce
Emperor Vegetable Deluxe
Crisp Duckling
Sweet and Sour Pork

We suggest you add a gratuity of 15 percent or more to your bill to show appreciation for your server's attentiveness. This is a special kindness when your server has tended a party of 6 or more. Single entrees served to 2 \$2.00 extra.

* Hot! However we can temper the heat to suit your palate.

☞ Indicates low cholesterol, low fat.

THE IMPERIAL BANQUET

A seven course culinary experience designed to treat our guests imperially. Sample our finest creations, from unusual seafoods, special meats and smoked poultry, through exotic appetizers, gourmet soups, crisp Oriental vegetables and tropical fruits. Our master chef enhances the presentation with artistically sculpted garnishes, and when requested, he'll create something special for your royal party from our fresh, seasonally available ingredients.

This banquet is designed to suit your specific wishes, so we require at least 24 hours notice. 8 persons minimum. \$20 minimum per person.

帝后特菜

北京烤鴨

☞ 叫化雞

☞ 干燒龍蝦

☞ 紅燒全魚

☞ 宮保龍蝦

☞ 什錦拉皮

☞ 豆豉蝦

菠蘿蝦

☞ 雞絲卷皮

* 左宗雞

* 芝麻雞

* 芝麻牛

☞ 干炒牛肉絲

* 陳皮牛肉

Emperor of China Specialties

701. BEIJING DUCK 25.00
(Please order two hours in advance.)

702. BEGGAR'S CHICKEN 25.00
Whole chicken marinated in champagne with Chinese vegetables, then baked in a special clay. Like Beijing Duck, Beggar's Chicken is a famous dish in China. (24 hour advance notice required)

703. LOBSTER WITH HUNAN SAUCE 16.95
Stir fried lobster with chopped onion and water chestnuts with our special Szechuan hot sauce.

704. MANDARIN STYLE WHOLE FISH Market Price
Whole Fish is one of the famous delicacies of Chinese Cuisine. Sauteed in brown sauce.

705. CALAMARI WITH SZECHUAN SAUCE 12.95
Cut squid sauteed with dried chili peppers and onions.

706. SUMMER SPECIAL 15.00
An exotic blend of assorted meats, seafood and vegetables served with hot mustard sauce.

707. SHRIMP WITH BLACK BEAN SAUCE 10.95
Stir fried shrimp with chopped onions in a dried black bean sauce.

708. PINEAPPLE SHRIMP 12.95
Lightly battered and served in pineapple sauce.

709. CHICKEN WITH SEA DELICACY 10.95
Stir fried with vegetables in a light clear sauce and low in cholesterol and fat.

710. GENERAL JOU'S CHICKEN 10.95
Chicken strips stir fried with green peppers and black mushrooms in a hot spicy sauce.

711. SESAME CHICKEN 10.95
Lightly battered chicken with sesame seeds in a hot spicy sauce.

712. SESAME BEEF 12.95
Lightly battered fried tenderloin beef with sesame seeds in a hot spicy sauce.

713. SHREDDED BEEF SZECHUAN STYLE 10.95
Tender shredded beef and vegetables stir fried in a spicy garlic and ginger sauce.

714. BEEF WITH ORANGE RIND FLAVOR 12.95
Tenderloin cooked with Chinese vegetables in a hot sauce.

* Hot! However we can temper the heat to suit your palate.

☞ Indicates low cholesterol, low fat.

頭拾類

- 火餃拼盤
 鍋貼
 京都牛排
 春捲
 炸饅頭
 炸吐司
 蟹角

Hot Appetizers

101. FLAMING COMBINATION PLATTER (Per Person)..... 4.50
Served for 2 or more.
 102. POT STICKERS 3.95
 103. MANDARIN BAR-B-Q BEEF RIBS 4.95
 104. SPRING ROLL 1.25
 105. FRIED WON TON 3.95
 106. SHRIMP TOAST 3.95
Mince shrimp spread on extra flat bread, then deep fried.
 107. CRAB RANGOON 3.95

冷盤類

- * 麻辣雞絲
 * 川味涼拌麵
 * 涼拌大蝦
 涼拌蜆皮

Chilled Appetizers

108. SHREDDED CHICKEN WITH HOT SAUCE 4.50
 109. COLD NOODLES WITH SESAME SAUCE 4.50
 110. SHRIMP WITH HOT MUSTARD SAUCE 6.95
 111. SEA DELICACY 6.95
Served with shredded cucumber and garlic in vinegar sauce.

湯類

- 三鮮鍋巴湯
 粟米鍋巴湯
 * 酸辣湯
 雞茸玉米湯
 香花湯
 榨菜豆腐湯
 饅頭湯
 三鮮魚翅湯

Soup

121. SIZZLING RICE SOUP (For Two) 4.25
Chicken, shrimp, scallops and Chinese vegetables with sizzling golden rice crust.
 122. VEGETARIAN SIZZLING RICE SOUP (For Two) 3.50
 123. HOT AND SOUR SOUP (For Two) 3.00 (Cup) 1.50
 124. CHICKEN AND CORN CHOWDER (For Two) 3.95
 125. EGG DROP SOUP (For Two) 2.50 (Cup) 1.25
 126. SZECHUAN MARINATED VEGETABLE SOUP (For Two) 3.95
 127. WON TON SOUP (For Two) 3.00 (Cup) 1.50
 128. SAN SHAN SHARK'S FIN SOUP (For Two) 19.95

* Hot! However we can temper the heat to suit your palate.
 Indicates low cholesterol, low fat.

牛肉類

- 京都牛肉
 京都牛排
 蒙古牛肉
 * 湖南牛肉
 * 魚香牛肉
 * 宮保牛肉
 雪豆牛肉
 青椒牛肉
 芥蘭牛肉
 木須牛肉

Beef

201. MANDARIN BEEF 12.95
Tender sliced beef stir fried in a special northern Chinese sauce.
 202. MANDARIN BAR-B-Q BEEF RIBS 9.95
Strips of beef short ribs marinated in our chef's special sauce.
 203. MONGOLIAN BEEF 8.95
Sliced tender beef stir fried with scallions and garnished with crisp rice noodles.
 204. HUNAN BEEF 8.95
Tender beef sliced and sauteed with Chinese vegetables, Hunan style.
 205. BEEF WITH GARLIC SAUCE 8.95
Sliced beef with water chestnuts, bamboo shoots, bell peppers and scallions in spicy garlic sauce.
 206. SZECHUAN BEEF 8.95
Tender sliced beef sauteed and served in our own special sauce.
 207. BEEF WITH SNOW PEAS 8.95
 208. PEPPER STEAK 8.95
 209. BEEF WITH BROCCOLI 8.95
 210. MO SHU BEEF 8.95

豬肉類

- 時菜炒肉
 * 魚香肉絲
 * 辣椒肉絲
 甜酸肉
 * 麻婆豆腐
 * 干扁四季豆
 京醬肉絲
 * 辣椒肉
 木須肉

Pork Tenderloin

221. PORK WITH VEGETABLES 8.25
 222. PORK WITH GARLIC SAUCE 8.25
Pork with water chestnuts, bamboo shoots and scallions in spicy Hunan-style sauce.
 223. PORK WITH JALAPENO 8.25
Shredded pork with onions, jalapeno peppers and bamboo shoots.
 224. SWEET AND SOUR PORK 8.25
 225. PORK WITH HOT BEAN CURD 7.50
Bean curd with chopped pork braised in a hot sauce.
 226. PORK WITH SZECHUAN STRING BEANS 7.50
 227. BEIJING PORK 8.25
Shredded pork with sweet brown bean sauce.
 228. EMPEROR PORK 8.25
Deep fried pork in light batter with vegetables blended in our special hot sauce.
 229. MO SHU PORK 8.95
Served wrapped in Mandarin Pancake. It may be picked up and eaten like a taco or a sandwich.

* Hot! However we can temper the heat to suit your palate.
 Indicates low cholesterol, low fat.

雞鴨類

樟茶鴨

西 遊龍戲鳳

西 炒雞花

西 魚香雞片

西 宮保雞丁

西 腰果雞丁

西 杏仁雞丁

西 雲南雞

西 香烤雞丁

檸檬雞

甜酸雞

西 溜子雞

西 辣椒雞

木須雞

Fowl

301. TEA SMOKED CRISPY DUCKLING 10.95
Marinated in special ingredients, fried to golden crispness and served with Mandarin plum sauce.

302. PHOENIX AND DRAGON 9.50
Sliced tender chicken stir fried with shrimp, seasonal vegetables in a light clear sauce.

303. CHICKEN WITH GARDEN VEGETABLES 8.25
Sliced tender chicken, stir fried with seasonal vegetables in a light clear sauce.

304. CHICKEN WITH GARLIC SAUCE 8.25
Sliced tender chicken stir fried with water chestnuts, scallops, bell peppers and wood ear mushrooms in a light but spicy-brown sauce.

305. KUNG PAO CHICKEN 8.25
Tender diced chicken stir fried with mixed vegetables and flavored with dried chili peppers in light-brown sauce and topped with peanuts.

306. CHICKEN WITH CASHEWS 8.95
Tender diced chicken stir fried with mixed vegetables in light brown sauce topped with cashews.

307. CHICKEN WITH ALMONDS 8.95

308. YUNNAN CHICKEN 8.95
Pan fried chicken with stir fried watercress in spicy Yunnan-style sauce.

309. CHICKEN WITH HOISIN SAUCE 8.25
Tender diced chicken stir fried with mixed vegetables in Hoisin sauce.

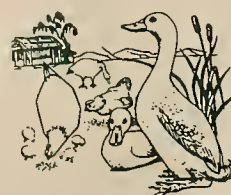
310. LEMON CHICKEN 8.25
Chicken breast fried in a light batter in sweet and sour sauce made with fresh lemon.

311. SWEET AND SOUR CHICKEN 8.25

312. EMPRESS CHICKEN 8.95
Lightly battered chicken breast and seasonal vegetables in spicy sweet tomato sauce.

313. HOT PEPPER CHICKEN 8.95
Lightly battered chicken fried and then served with sautéed vegetables and our special hot sauce.

314. MO SHU CHICKEN 8.95
Served wrapped in Mandarin pancakes. It may be picked up and eaten like a taco or a sandwich.



* Hot! However we can temper the heat to suit your palate.
西 Indicates low cholesterol, low fat.

海鮮類

西 全家福

西 腰果蝦

西 北京龍蝦

西 炒三鮮

西 生炒干貝

西 炒蝦花

木須蝦仁

西 魚香海鮮

西 魚香大蝦

西 魚香干貝

西 宮保大蝦

西 干燒大蝦

西 蝦籠糊

甜酸大蝦

甜酸魚片

西 干燒魚片

Seafood

331. HAPPY FAMILY 12.95
Combination of seafood, meat and Chinese vegetables in light-brown sauce.

332. SHRIMP WITH CASHEWS 9.95
Stir fried with mixed vegetables in brown sauce with cashews.

333. BEIJING LOBSTER 16.95
Diced bite-size lobster stir fried with seasonal vegetables in light clear sauce.

334. THREE TREASURES OF THE SEA 10.95
Shrimp, scallops and conch with seasonal vegetables in light clear sauce.

335. SCALLOPS WITH SNOW PEAS 9.95
Sliced scallops with bamboo shoots, water chestnuts and snow peas in light clear sauce.

336. SHRIMP WITH VEGETABLES 9.95
Shrimp with Chinese vegetables in light clear sauce.

337. MO SHU SHRIMP 9.95
Served wrapped in Mandarin pancakes. It may be picked up and eaten like a taco or a sandwich.

338. SEAFOOD DELIGHT WITH GARLIC SAUCE 10.95
Stir fried shrimp, scallops and conch with water chestnuts, scallops, bell peppers and wood ear mushrooms with spicy brown garlic sauce.

339. SHRIMP WITH GARLIC SAUCE 9.95
Shrimp stir fried with water chestnuts, scallops, bell peppers and wood ear mushrooms in a spicy light-brown sauce.

340. SCALLOPS WITH GARLIC SAUCE 10.95

341. SZECHUAN SHRIMP 9.95
Deep fried jumbo shrimp in light batter blended with our special Szechuan hot sauce.

342. HUNAN SHRIMP 9.95
Stir fried shrimp with chopped onions and water chestnuts in a light red-hot sauce with a slight sweet-and-sour flavor.

343. SHRIMP WITH LOBSTER SAUCE 9.95
Stir fried shrimp cooked with water chestnuts, mushrooms and peas in a clear light egg-drop sauce.

344. SWEET AND SOUR SHRIMP 9.95

345. SWEET AND SOUR FISH 10.95

346. HOT BRAISED FISH 10.95
Fish prepared with finely chopped water chestnuts, mushrooms and bamboo shoots with brown spicy-hot sauce.



* Hot! However we can temper the heat to suit your palate.
西 Indicates low cholesterol, low fat.

蔬菜類		Vegetables	
什錦	401. VEGETABLE DELUXE	6.95	
魚香蔬菜	402. GARDEN VEGETABLES IN GARLIC SAUCE	6.95	
羅漢齋	403. MONK'S DREAM	6.95	
紅燒豆腐	404. BEAN CURD MANDARIN STYLE	6.95	
魚香茄子	405. EGGPLANT WITH GARLIC SAUCE	6.95	
炒時菜	406. SEASONAL VEGETABLES		
炒麵類		Pan Fried Noodles, Lo Mein,	
炒飯類		and Fried Rice	
什錦兩面黃	421. PAN FRIED NOODLES	8.95	
撈麵	422. LO MEIN	6.95	
炒飯	423. FRIED RICE	5.95	
飲料		Beverages	
		441. PEPSI, DIET PEPSI, 7-UP, GINGERALE	0.95
		442. ORANGE, PINEAPPLE, GRAPEFRUIT, CRANBERRY JUICE	1.50
		443. COFFEE, HERBAL TEA, JASMINE OR GREEN TEA, ICED TEA	0.95
甜點類		Desserts	
冰淇淋	461. GOURMET ICE CREAM	2.50	
拔絲香蕉	462. GLAZED BANANAS	4.00	
拔絲蘋果	463. GLAZED APPLES	4.00	
冰凍荔枝	464. CHILLED LY CHEE	2.95	
蜜糖蘋果	465. HONEY APPLE	4.00	
* Hot! However we can temper the heat to suit your palate.			
☞ Indicates low cholesterol, low fat.			